Kitchen Medley

Recipe Collection

West Zion Mennonite Church

KITCHEN MEDLEY

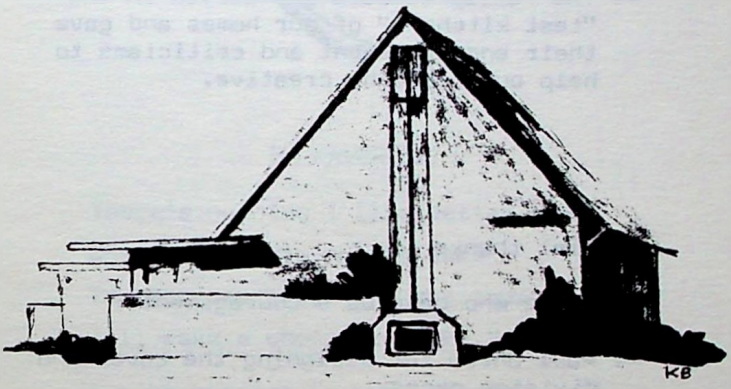
A Collection of Recipes

from

the Congregation

WEST ZION MENNONITE CHURCH

Moundridge, Kansas



West Zion Mennonite Church

101 S. Washington

Moundridge, Kansas

Organized March 4, 1888

This book is dedicated to:

-- The many loving cooks in the West Zion congregation who so graciously shared their recipes.

-- The family members who served in the "test kitchens" of our homes and gave their encouragement and criticisms to help our cooks be creative.

Special thanks to:

-- Those who gave us encouragement.

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-- Those who contributed poems and other "words of wisdom."

- The Cookbook Committee

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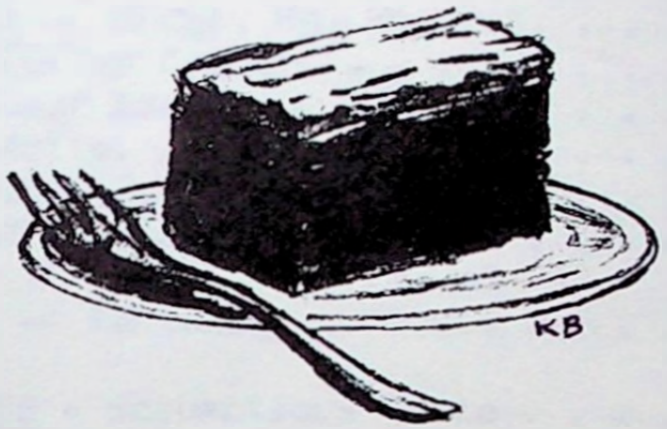

MY FAVORITE

There's nothing I like better than
When Mom starts out to bake
To hear her say, "I guess today
I'll make a chocolate cake."

I make a point to hang around
And ask for chores to do
Because she lets me lick the pan;
(She'll leave some extra too!)

The kitchen gets to smelling good
And I can hardly wait;
With chocolate frosting piled on top
Oh boy! will it taste great!

- Lorraine J. Kaufman

(This poem was inspired by our son, Dennis, who as a child was a lover of chocolate cake--and still is!)

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MOM
SF

Dough Re Mi

BREADS

BREADS

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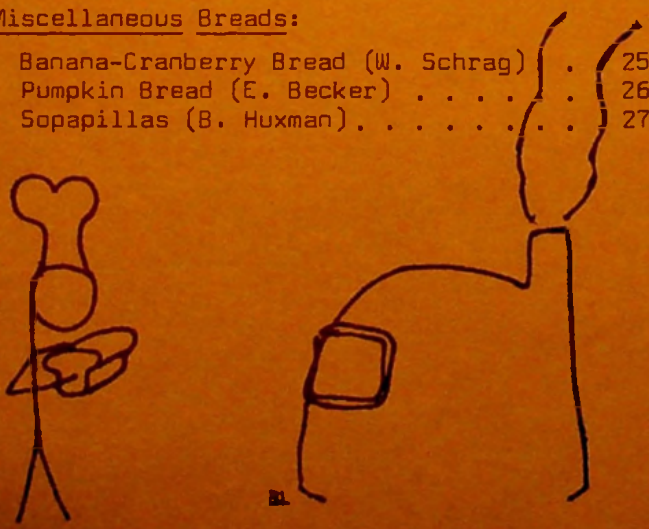


JAM CRUMB COFFEE CAKE

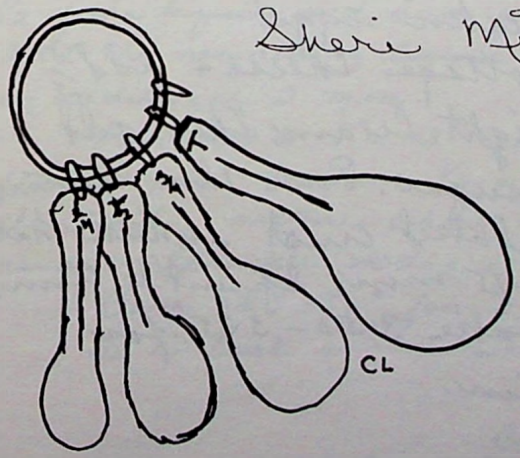
1/2 c. shortening
2/3 c. sugar
1 tsp. vanilla
2 eggs
2 c. flour
3 tsp. baking pwd.
1/2 t. salt
2/3 c. milk
2/3 c. berry jam

Cream together the first three ingredients. Add the eggs. Mix in the dry ingredients alternately with the milk. Put into a greased 13x9 in. pan and spread with berry jam. Top with crumb topping.

Crumb Topping
1/4 c. granulated sugar
1/2 c. flour
1 tsp. cinnamon
1/4 c. margarine

Bake at 375 degrees for 30 minutes.

Sheri Miller



Käse Kuchen

1½ cup Creamed Cottage Cheese

½ cup sugar

1 T flour

2 eggs

¼ tea salt

½ cup light or tops milk

⅓ cup raisens that have been stewed and drained

Combine sugar, flour & salt add to beaten eggs.

Drain cottage cheese & add ⅓ cup of light cream. Then add to egg & sugar. Pour this mixture into unbaked crust which has raised 10-15 min. Sprinkle cinn. on top. bake 350-325 for 40-45 min.

Elizabeth Loganbill

Spanish Coffee Cake

1 t. baking powder
1 t. soda
1 c. brown sugar
3/4 c. white sugar
1 t. salt
1 t. cinnamon
3/4 c. vegetable oil

Mix the above and save 1/2 c. of the mixture for the topping.

1 c. buttermilk
1 egg

Combine buttermilk and egg. Add 1/2 of the liquid and beat for 2 min. Add the remaining liquid and beat an additional 2 min.

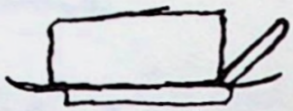
Pour into a 9" x 13" greased and floured pan. Combine 1/2 c. nuts with the topping mixture which was set aside. Sprinkle on top of batter.

Bake at 350° for 25-30 min.

It is best served warm!

Carolyn Faus

Cheese Bread



1 egg

1½ cups milk

3¾ cups Biscuit mix

1 teaspoon salt

½ teaspoon onion salt

1 cup (¼ lb.) shredded cheddar cheese

1. Preheat oven to 350° F
2. Grease the bottom of a loaf pan (9x5x3in) with oil or shortening.
3. Place egg and milk in a med-sized mixing bowl and beat until blended
4. Add other ingredients, Stir to blend and beat vigorously for one minute
5. Pour batter into prepared baking pan.
6. Bake for 50-60 min.
7. Place on a rack for 10 min. before removing from pan.
8. Slice and serve warm.

We made this in 4-H....
Diane Wedel Susan Wedel James Wedel
Dale Wedel Debra Wedel

Connie's Zwiebach

3 c. milk	½ c. water
1 c. Wesson oil	5 tsp. yeast
2 Tbsp. salt	1 tsp. sugar
6 Tbsp. sugar	1 tsp. arcadia powder (optional)

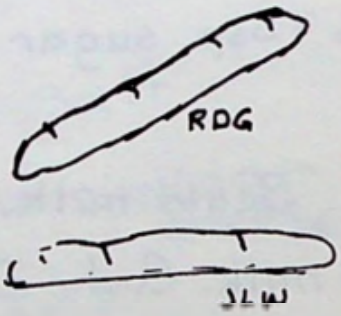
Scald milk. Add oil, salt and sugar to milk. Cool. In ½ c. water with 1 tsp. sugar and 1 tsp. arcadia powder added, soak 5 tsp. yeast. After milk mixture is cooled, add yeast mixture and enough flour to make a stiff dough. Let rise 1hr. Knead. Let rise another hr. Shape into zwiebach. Let rise 1hr. in pan. Bake at 350° for approximately 15 minutes. Makes between 40-60 zwiebach, depending how large you make them. This is a simple yeast dough receipe and I find this receipe softer than most zwiebach receipes. This receipe is from my sister's husband's family.

Pat Rupp

Randy Kessler

French Bread

2 c. warm water
2 pkg. yeast
2 T sugar
2 t salt
2 T shortening
flour.



Disolve yeast in warm water. Add rest of the ingredients, Add enough flour to make a medium to stiff dough. Let rise and then punch down every 10 min. On the 5th time, divide in half, roll each half as you would for jelly roll & place on cookie sheet. Cut about 5 or 6 slits in top of each loaf. Let rise about 1½ hr. Bake in 350° oven until golden brown.

This was given to me by my mother-in-law, and have always had good luck with it.

PARSLEY PINWHEEL LOAF

1 package hot roll mix prepared with one egg
or
1 loaf frozen bread dough

1 egg, beaten
2 T. parmesan cheese
} Mix and set aside

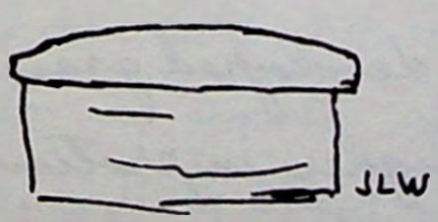
2 T. butter
½ c. chopped parsley
2 T. chives
½ t. onion salt
} Heat together until parsley and chives wilt. Cool.

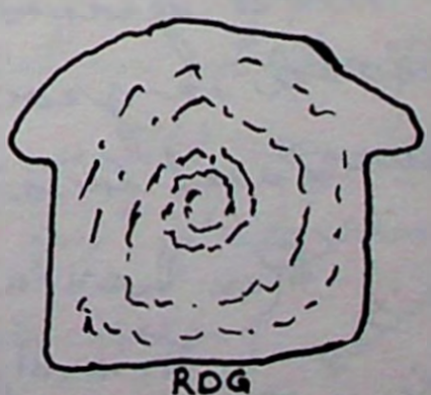
Blend two mixtures.

Prepare roll dough to the stage where it is ready to be shaped; roll dough out to 18" x 6"; spread with the cheese-herb mixture. Roll up like jelly roll beginning at short end. Place seam side down in bread pan (well greased); cover; let rise until double; bake 350° for 35 min. or until it gives hollow sound and is nicely browned. Cool and slice.

My family jokingly calls this "moldy bread" because of the greenish rings in it.

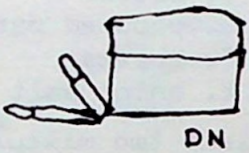
Marilyn Galle





Triticale Bread

1 cake yeast in 1/4 cup warm water
3 cups triticale flour*
3 cups whole wheat flour
1 3/4 cups milk
1/4 cup vegetable oil
1/4 cup honey
1 tablespoon salt



Mix all ingredients adding the dissolved yeast last. Let rise to about double size. Work well. Divide into 3 loaves (small). Bake for about 1 hour at 275°.

*Triticale is a newly developed grain which is said to be higher in protien than most grains. If it is not available in grocery stores, it can be purchased in a health food store.

Rev. Laura E. Bradbury
Friendly Acres,
Newton, Kansas.

Submitted by Marie Rupp

Elma K. Huxman

Potatoe Rolls

2 C. Milk
1 C. shortening
1 C. sugar
2 C. Mashed potatoes
2 eggs
2 tsp salt
2 pkg. yeast
¼ C. lukewarm Water
2 C. flour

Heat milk to scalding, add shortening + sugar then cool to lukewarm add the rest of the ingredient dissolving yeast in lukewarm water beat untill smoth. Mix this in a large bowl Cover let rise in a warm place 2 hrs. Add 5 C. of flour or more stir to a smoth stiff batter. Let rise 2 hr. kneading about twice durning this time. Roll ½ inch thick cut in strips form into rolls. Let rise untill very light bake in hot oven 400°. While warm spread with Confectioners iceing.

yields 4 doz.

Potato Rolls

Combine:

1 cup warm mashed potatoes
½ cup warm milk
½ cup sugar
2 eggs -- beaten
1 pkg. yeast

Let stand for an hour or two. then add:

1 tablespoon salt
½ cup melted butter
About 5 cups flour or enough for a soft dough. Knead well
Let rise till double in bulk.
Form into rolls and let rise.
Bake at 400° for about 15 minutes.

Leola Koehn

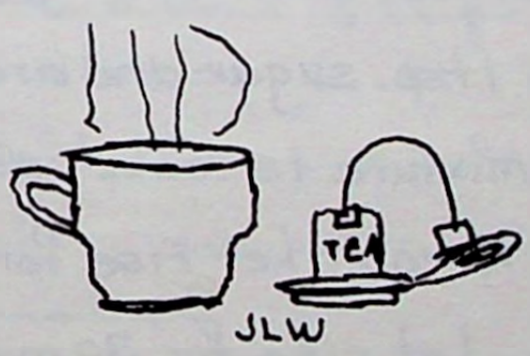
SWEET ROLLS

2 c. scalded milk
3/4 c. butter or margarine melted in hot milk

Beat together:
3/4 c. sugar
2 eggs
2 tsp. salt

Add milk mixture. Dissolve 2 pkgs. yeast in 1/2 c. warm water. Add to above. Add 4 cups of flour and beat about 10 min. at low speed on mixer. Add 3 or 4 more cups of flour and stir with spoon. The dough should not be so hard that you can't stir with a spoon. Let rise till double in bulk and stir down and let rise again; shape as desired. Let rise and bake in hot oven about 12 min. at 325°. Do not over bake or rolls are dry.

Lucinda Wedel



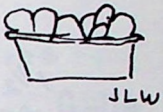
Whole Wheat Dinner Rolls

1 Tbsp. dry yeast
1 tsp. sugar
1 tsp. arcadia powder (optional)
½ c. warm water
1 c. milk
2 Tbsp. sugar
1 Tbsp. honey
2 T. margarine
2 tsp. salt
1 c. whole wheat flour
3 c. all purpose flour

Scald milk. Add sugar, honey, salt and margarine. Cool. Soak yeast in ½ c. warm water with 1 tsp. sugar and arcadia powder. After milk mixture is cooled, add yeast mixture and flour. Knead. Let rise for 45 minutes. Punch down. Let rise for 30 min. Punch down. Let rise for 30 min. Pinch off small buns to fill a 9x13 pan. Let rise for 45 minutes. Bake at 375°. This is a simple yeast dough receipe that can be made quickly because it is a small amount. It's handy to freeze.

Pat Rupp

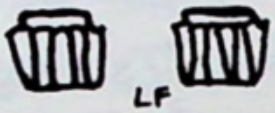
Yeast Rolls



2/3 cup milk, scalded
1/2 cup sugar
1 teaspoon salt
6 tablespoons shortening
mix and cool to warm.
To 2/3 cup warm water add
3 tablespoons brown sugar
3 packages yeast (1/4 oz. size)
Stir, add to milk mixture and 3 beaten eggs. Add 3 cups flour, beat, add about 3 cups more of flour and mix well. Let rise till double. Use as desired for coffee cakes, sweet rolls, etc.
For Twists:
Roll 1/4 inch thick into a 6" x 24" piece. Spread with soft oleo. Sprinkle half (the long way) with brown sugar, nuts and cinnamon. Fold down the unspread half and press lightly. Cut into 1 inch strips, twist, place on greased sheet, let rise, bake at 350° 12 to 15 min. Frost with a thin powdered sugar frosting. May Miller

Bran Muffins

1 1/2 c. sugar
1/2 c. margarine
2 eggs
2 1/2 t. soda
1/2 t. salt
2 1/2 c. flour
2 c. buttermilk
1 3/4 c. all Bran (Kellogs)
1 c. 100% Bran (Nabisco)
1/2 c. boiling water



First, pour the boiling water over the cereals to soften them. Cream sugar and margarine. Beat in the eggs. Sift or combine dry ingredients and add alternately with the buttermilk. Add the cereals.

Fill muffin cups 2/3 full and bake at 400° for 10-15 minutes. Makes 4-5 dozen.

You may keep the batter in the refrigerator for 2 weeks and use as needed. My children love these as after school snacks.

Carolyn Faus

Buttermilk Muffins

Mourine Galle

Pour 2 cups boiling water over 2 cups Nabisco 100% bran. Cool. Cream together 3 cups sugar and 1 cup Crisco. Add 4 beaten eggs and 1 quart buttermilk. Add cooled bran mixture. Mix together 5 cups flour, 1 t. salt, 4 t. soda and add to mixture. Fold in 4 cups dry bran. Bake in muffin pans 20 min. at 400°. Batter will keep for 6 weeks. Cover and refrigerate. Makes about 75.

"The crown of the home is Godliness,
The beauty of the home is order
The blessing of the home is Love."

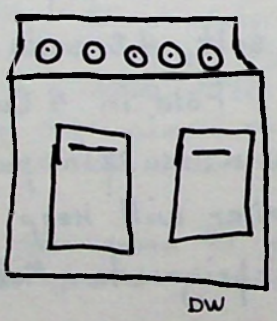
"QUICKIE" BISCUITS

2 cups self-rising flour
1 teaspoon sugar
1 cup whipping cream

Combine ingredients and mix to soft dough. Knead on floured board 10 - 12 times. Roll to 3/8 inch thickness and cut with 2 inch cutter. Bake on lightly greased sheet at 450° for 10 to 12 Min.

Should make about 12 biscuits.

- Lloyd H. Schmidt



Banana - Cranberry Bread

¼ cup softened oleo
1¼ cup sugar
1 beaten egg
2 cups Flour
1½ tsp. baking powder
1 tsp. salt
½ tsp. Soda
⅔ cup. mashed bananas
1¼ cup coarsely chopped cranborries

Mix in usual manner and bake at 350°
in greased and Floured loaf pan For 60 min.
Freezes well

Wilda Schrag

Pumpkin Bread

3 Cups Sugar 4 eggs
1 cup oil
Mix & add 1 egg at a time.
add the following
3 1/2 Cups flour 2/3 Cups. water
2 ~~teaspoons~~ Soda 1 teaspoon Nutmeg
1 " " " Cinnamon 1 teaspoon Salt
2 Cups Pumpkin 2 cups Nuts
Bake 350 degree 1 hour
Makes 3 loaves.

This is the best pumpkin bread receipe I've found.

Nothing lies beyond the reach of prayers, except that which lies outside the will of God.

Elizabeth Becker

Sopapillas — Blondie Hartman
(Mexican Dessert)

2 cups sifted flour
3 tsp baking powder
½ tsp salt
1 Tblp. shortening
1 Tblp sugar.
½ cup luke warm water.

Sift together dry ingreds. Cut in shortening till like corn meal. Add water - Stir with fork. Dough is crumbly; Knead till smooth. Divide in half. Let rest 10 minutes. Roll each half in rectangle, thin like pie crust. Cut in 2½ inch squares. Fry in deep hot fat (400°). Dough will go down in fat; rise quickly to surface. Use tongs to immerse in fat for a few seconds. As they surface the second time they puff to make "pillows". Turn to brown other side; whole operation takes only a minute or two. Do not over brown. Drain on absorbent paper. Sift powdered sugar over all or you may prefer mixture of cinnamon and sugar. Best served warm.

These are a very favorite of Jody's * J.B.

Yield: 34-36

BREAD

Be gentle
When you touch bread.
Let it not be
Uncared for--unwanted.
So often bread
Is taken for granted.

There is so much beauty
In bread--
Beauty of sun and soil,
Beauty of patient toil.
Winds and rains have caressed it,
Christ often blessed it.

Be gentle
When you touch bread.

Author unknown
(From B.F.)

Fantasia

CAKES

CAKES

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"Cake" With Baby Food

Annie Hiebert
Gulfport, Miss.

Beat 3 eggs With 2 Cups Sugar
Sift 2 Cups Selfrising flour With
1 teaspoon nutmeg.
1 Cup Wesson or Crisco oil
2 small jars of Apricot baby food
Mix all ingredients well and
Pour into Bunt Pan
Bake 1 hour at 350

U Can alternate Plum baby food
With 1 t. Cloves and 1 t Cinnamon
and have A Spice Cake
Just Plain Good any Time

Cake That doesn't Last.

Try this cake and see how long it lasts at your house

3 cups flour.
2 cups sugar
3 eggs.
1 1/2 cups cooking oil
1 can (8 ounces) Crushed pineapple, drained.
1 cup nuts - optional
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon cinnamon
1 teaspoon vanilla
2 cups mashed bananas

Mix dry ingredients in a large bowl. Make a well in the center add eggs, pineapple, nuts, oil, vanilla and bananas. Stir do not beat (Will take only a few stirs to mix) Pour into greased floured tube pan. Bake at 350 degrees F for about 75 minutes

Elizabeth Beese

CHOCOLATE CAKE

1/2 cup cocoa
2 tsp. soda
1 cup boiling water
2 cups sugar
1/2 cup shortening
2 eggs
1 cup sour milk or buttermilk
pinch of salt
1 tsp. vanilla
1/4 tsp. baking powder
2 1/2 cups flour

In small mixing bowl, combine cocoa and soda - pour boiling water over. In larger mixing bowl cream sugar and shortening. Add eggs and mix. Add cocoa mixture to sugar-shortening mixture. Alternate milk and dry ingredients. Add vanilla. Bake in 9 x 13 pan at 350 degrees for 30 minutes.

Elsie Dyck

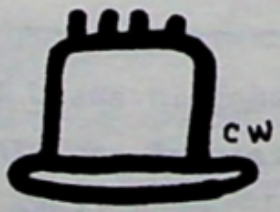
"It isn't the mountain ahead that wears you out, it's the grain of sand in your shoe."
(from B.G.)

Randy Kessler

Cocoa Fudge Cake

1 2/3 c. flour
1 1/2 c. sugar
1/3 c. cocoa
1/2 c. shortening
1 t. vanilla
1 1/2 t. soda
1/2 t. salt
1 1/2 c. Buttermilk
2 eggs.

Mix together shortening, sugar & eggs. Add dry ing., mix, then add buttermilk & vanilla. Pour into greased 9x13" pan, Bake 35 min. in 350° oven.



COCONUT YELLOW CAKE

2 Cups sifted cake flour
1 teaspoon salt
1 1/3 cups sugar
2/3 Cup milk
1/2 cup Crisco

Blend by hand or with mixer (medium speed) 2 min.
Stir in 3 teaspoon Baking powder
Add: 2 eggs (unbeaten) 1/3 cup milk
1 teaspoon vanilla.

Blend by hand or in mixer (medium speed) for 2 min. The batter will be smooth and thin. Pour into two 9 in. layer pans (1 1/2" deep) which have been rubbed with Crisco and lined with waxed paper. Bake in moderate oven (375°F) 25 to 30 min.

Ice with 7 min. Icing Sprinkle with coconut

Lucinda Wedel

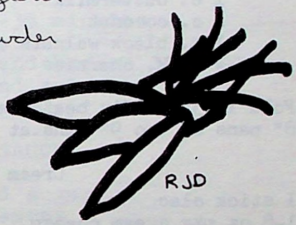
Fruit Cocktail Cake

1½ cups sugar
½ cup oil
2 eggs, beaten.
Sift together, 2 cups flour
2 teasp. soda
½ teasp. salt
add to first mixture.
Add 1 #303 can fruit cocktail
mix well, pour into 13½ by 8½ pan.
Sprinkle top with ½ cup brown sugar
½ cup chopped nuts
Bake at 350° for 30 or 40 minutes.

Cecile Dyck

Grace's Carrot Cake
That won Gordon's Heart

① 1½ c. oil
2 c. sugar
② 3 c. medium or large grated carrots
③ 2 c. graham flour
2 t. baking powder
1 t. soda
1 t. salt
④ 4 eggs
⑤ 1 c. nuts.



350° at 35 minutes 13×9 or 3-9inch

Serves 16.

Frosting –
8 oz cream cheese
1 stick butter
1 box confectioners
2 t. vanila.
Cream together.

Cover cake after frosting to keep rabbit tracks out of frosting – Gordon

Italian Cream Cake

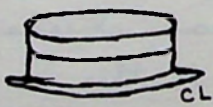
Cream-½ c. crisco and 1 stick oleo
2 c. sugar
5 egg yolks (one at a time)
Blend-1 t. soda
½t. salt
2 c. flour
Add---1 t. vanilla
1 t. butter flavoring
1 t. black walnut flavoring
1 c. buttermilk
2 c. coconut
1 c. black walnuts or pecans
½ c. M. cherries

Fold in 5 stiffly beaten egg whites. Bake in three 8" pans or two 9" pans.at 330 degrees for 40 minutes.

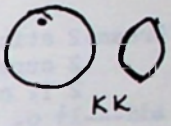
Cream Icing

1 stick oleo
1-8 oz pkg cream cheese
1 box pd sugar
1 t. each-vanilla, butter & black walnut flavoring

Amy Huxman



LEMON-ORANGE CAKE



1 pkg. yellow cake mix
1 pkg. orange flavored gelatin
3/4 C. water
3/4 C. vegetable oil
4 eggs

Mix all ingredients together, until smooth. Pour into 13x9x2 oblong pan.

Bake at 350° for 30-35 minutes.

When cake is done, and before it cools, poke holes in top and saturate with lemon sauce.

LEMON SAUCE

Blend: 2 C. powdered sugar
Juice of 2 lemons

Pour over cake. The mixture will penetrate cake and form a glaze on top.

Frances Neufeld

Mississippi Mud Cake

Cream-2 sticks of butter
2 cups of sugar
2 T. cocoa
Add---1½ c. flour
1 tsp. baking powder
½ cup coconut
1½ cups walnuts
4 eggs
1 tsp. vanilla

Bake at 350 degrees for 30-40 minutes in sheet cake pan. Heat one jar marshmallow cream and spread on cake while warm. Frost when cake has cooled.

Frosting

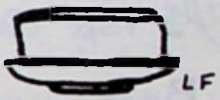
Melt 1 stick of butter
Add-½ cup cocoa
½ cup milk

Remove from heat and add 1 box powdered sugar. Spread gently over cake.

Amy Huxman

MOIST CHOCOLATE CAKE

2 c. white sugar
2 1/2 c. sifted flour
1 t. baking powder
4 T. cocoa
1/2 t. salt
2 unbeaten eggs
1 c. salad oil
1 c. buttermilk
1 t. vanilla
2 t. soda
1 c. hot water



In a large bowl, sift together the sugar, flour, baking powder, cocoa and salt. Add eggs, oil, vanilla, and buttermilk. Beat at medium speed for two minutes. Add soda to hot water and add to cake mixture. Beat for another two minutes. Batter will be thin. Pour into a 9 x 13 baking pan. Bake at 350° until cake leaves sides of pan and springs back when touched lightly in center, about 40 minutes. Frost with favorite icing.

For a special treat, place marshmallow halves over entire top of cake and return to oven for a few minutes until marshmallows are slightly brown and melted. When cool, frost as usual.

This makes a large cake and will serve twenty people.

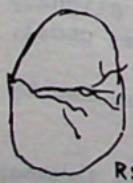
--Maxine Lehmberg

One Egg Cake

1 ¼ Cup flour
1 Cup sugar
1 tsp. baking powder
1 egg in cup - filled with cream
½ tsp. vanilla

Beat with spoon - until smooth. Pour into greased and floured 8 x 8 square pan. Bake at 350° for about 25-30 min.

This cake is very good. When we have fresh strawberries out of the garden. I serve it with fresh strawberries, ice cream or Whip cream.



Wynona Becker

Pineapple Sheet Cake

2 eggs
16 oz can crushed pineapple
1 tsp. soda
2 cups sugar
2 cups flour
1 tsp. vanilla
1 cup nuts (optional)

Do not drain pineapple. Mix in order given. Beat well. Bake 350° in 11x17 sheet pan. Top with frosting.

Frosting

8 oz cream cheese
1 stick margarine
1 3/4 cup powdered sugar

Soften cheese and margarine, add sugar and beat well. Spread on cake.

Doris Loganbill

Poppy Seed Cake

Mourine Galle

1 box white cake mix
1/2 cup wesson oil
1 box Instant Vanilla pudding mix
1/2 c. water 1/2 c. pineapple juice
5 eggs 1/2 t. vanilla
1/4 c. poppy seed

Mix all ingredients together with mixer. Beat at medium speed for 5 minutes. Generously grease bundt pan and sprinkle with mixture of 3 T. sugar and 1/2 t. cinnamon. Leave extra in bottom of pan. Bake 350° for 45 minutes. Let cool 10 minutes and turn out of pan. Needs no icing.

This is a family favorite so I wanted to share it with you. Enjoy!

7-UP CAKE

1 box yellow cake mix
1 box Jello Instant Pudding (coconut or pine-apple)
4 eggs
3/4 cup Wesson Oil
1 10 oz. bottle 7-Up

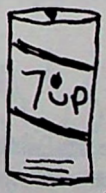
Mix above ingrediants well.
Divide into 3 round cake tins or a 12 X 15" pan.
Bake 30 minutes at 325°

ICING

2 8 oz. cans crushed pineapple (including juice)
1 stick margarine
1½ cups sugar
2 eggs
1 T. flour

Cook until mixture thickens.
Add 1 cup coconut, cool slightly and spread on cooled cake.

Amy Bachman



Strawberry Cake

1 Box white Cake mix (Duncan Hines)
1 box Strawberry jello (dry 3 oz.)
3 T. flour
½ c. water
¾ c. cooking oil
4 whole eggs
½ c. frozen Strawberries. thawed 10 z. makes cake + frosting

Mix all ingredients above - mix well. Makes two Layers.

Icing -
1 box powdered Sugar
1 stick butter - soft
Cream Sugar and butter together. Add ½ cup Strawberries. Beat well and spread on cool cake.

Aline Bachman

Sandy Stucky shared this recipe with Judy at High School. It is one of Judy's favorite's.

SUNDAY HOTBREAD
(cake)

1 1/2 c. sugar
2 eggs
3 c. flour
1/2 t. salt
4 T. butter
1 1/3 c. milk
2 t. lemon extract
4 t. baking pwd.

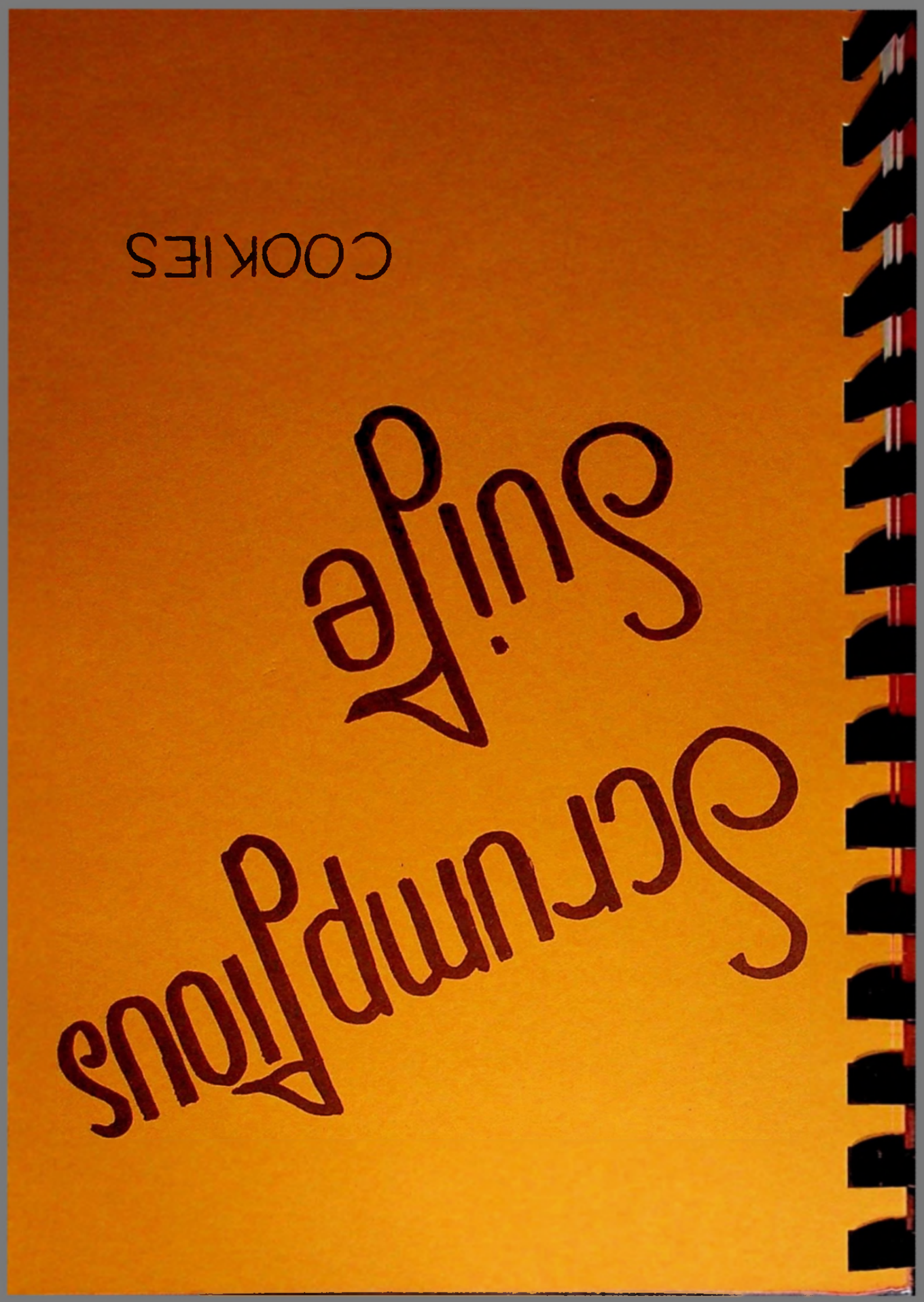
Mix all ingredients together.
Bake at 350 degrees---30-40 min.
Use a 13x9 in. greased pan.

Note: This is one of my husband's family's favorite 'cakes'. He made it quite often at home in Oregon.

Very Lemony!!

Sprinkle cinnamon and sugar on the top.

Sheri Miller


COOKIES
Scrumptious
Suite

COOKIES

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Delicious, Nutritious Carrot Cookies

1 cup mashed cooked carrots
2 cup flour
3/4 cup shortening
1 cup sugar
1 egg
2 teaspoons baking powder
1/4 teaspoon salt
1 teaspoon vanilla

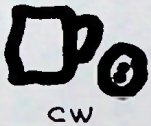
Cream shortening and sugar. Stir in carrots and slightly beaten eggs. Add flour, baking powder, salt and vanilla. Drop by teaspoonfuls on greased cookie sheet and bake at 375° for 12 to 15 minutes

Icing for Cookies

To the juice and grated rind of an Orange, add enough confectioners' sugar until it is of spreading consistancy. Spread on cookies while they are still warm.

Zelma Unruh

CHOCOLATE CHEWS



2 cups sugar
1/2 cup salad oil
4 sq. melted chocolate
4 eggs
2 cups flour
1 Tsp. baking powder
1/8 Tsp. salt
1 Tsp. vanilla
1/2 cup nuts

Mix together in order. Chill dough. Make balls size of a quarter and roll in powdered sugar. Bake 10 minutes @ 350.

Ruth Hirschler

"There are two good rules which ought to be written on every heart. Never believe anything bad about anybody, unless you positively know that it is true. Never tell even that, unless you feel that it is absolutely necessary, and that God is listening while you tell it."

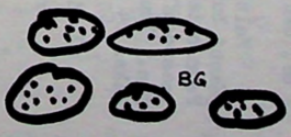
--Henry Van Dyke
(From G.K.)

Chocolate Chips Cookies

1 Cup white sugar
½ Cup brown sugar
1 Cup Oil
2 eggs
1 teaspoon Vanilla
1 teaspoon soda
¼ teaspoon salt
2 cups flour

Mix at least ten minutes (can use blender) sugars, oil, eggs and Vanilla.
Sift the dry ingredients and combine the two.
Bake 10 minutes at 350°
Makes 4 to 5 dozen cookies

Lola Koehn



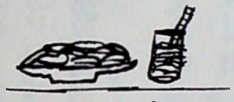
Hopscotch Treats

6 oz. pkg. butterscotch chips
1/2 cup peanut butter
2 cups miniature marshmallows
3 oz. can shoestring potatoes

Melt butterscotch chips over hot water in a double boiler. Add the peanut butter. Mix marshmallows and shoestring potatoes in a large bowl. Pour butterscotch mixture over the marshmallows and potatoes. Drop by teaspoonfuls onto greased cookie sheet or spread in greased 9-inch square pan. You can use chocolate chips for a variation. Chill in refrigerator. Makes 24 small bars.

I like to make these cookies at Christmas as a party treat.

Ruth Schmidt



RSD

Molasses Christmas Cookies.

Blend 1/2 cup shortening
1/4 cup butter (or oleo)
1 cup molasses
1/2 cup boiling water.

Sift together: 2 cups flour.
1 Tablespoon ginger
1 teaspoon cinnamon
2 teaspoons soda
1/2 cup sugar

Add dry ingredients to liquids plus about 2 cups more of flour. Dough should be sticky. Chill several hours. Roll and cut with cookie cutters. Decorate with nuts, candies, etc. or ice after baking.

Place on greased cookie sheet and bake 350° 12 to 15 min Do not overbake or they will be hard. Recipe makes about 50 two and one half inch cookies. These have been a family favorite for 50 years. May Miller.

Oatmeal Cookies

1 1/4 Cups sugar
1 cups butter or lard
2 eggs Well beaten
3 cups rolled oat
1 Cup chopped raisens
1 tsp. Salt
1 tsp. Cinnamon
1 tsp. ginger
1 tsp Soda discolve in
1/2 Cup sour milk
2 Cups flour.
Mix well + drop in pan. bake 350 degree for 10-12 min.

Elizabeth Loganbill

Peanut Buck A Roos

1 cup shortening
1 cup granulated sugar
1 cup brown sugar
2 eggs
2 cup sifted flour
1 teaspoon soda
½ teaspoon salt
1 teaspoon baking powder
2 cups Oatmeal
1 teaspoon vanilla
1 cup roasted salted peanuts

Cream shortening and sugars. Add eggs and mix well. Sift dry ingredients (except oatmeal); stir into creamed mixture and mix well. Add vanilla. Fold Oatmeal and peanuts into mixture. Form into walnut sized balls, press down. Bake about 10 minutes in a 375 degree oven.

RJD

Zelma Unruh

CHRISTMAS PEPPERNUTS

1½ c. sugar
½ c. shortening
1 t. nutmeg
1 t. soda
¼ c. sour milk
1 t. vanilla
½ c. coconut, ground or use the dry coconut
1 c. raisins, ground
½ c. nuts

flour, enough to make a firm or stiff dough

Roll into small "pencil" rolls. Place in a covered container in refrigerator. When ready to bake, cut and place on cooky sheet.

Bake at 350 degrees until lightly brown.

Lillian Thomas

PFEFFERNUSS

1 pint sweet cream
½ cup lard or butter
1 cup white sugar
1 cup white syrup
1 egg
2 tsp. baking powder
+ + +
½ tsp. soda

4 tsp. cinnamon
2 tsp. cloves
2 tsp. nutmeg
2 tsp. ginger
1 tsp. pepper
2 tsp. all spice
2 tsp. mace
2 tsp. cardemom
½ tsp. salt

Mix cream, lard, sugar, syrup, egg and baking powder. Mix the rest of the ingredients together with a little flour and add to the first mixture. Add enough flour to stiffen ready for kneading. Place a portion of the mixture on the board and knead in as much flour as can be worked in by hand until the dough is stiff enough to roll into long "snake-like" rolls that are about ½ inch in diameter. Place these on flats and put into the refrigerator overnight. The smaller the rolls the harder they will bake.

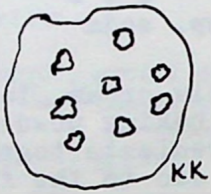
In the morning, remove individual rolls, cut slices to thickness of 1/8" to 1/4" with pastry cutter or sharp knife. Place close together on cookie flat (grease lightly only the first time). Bake in 350° to 375° oven until desired brown color. Cool on cloth or paper toweling. Yield: possibly 2000 or more. These will keep indefinitely.

-Recipe used by Mrs. Ernst B. Schmidt is probably 100 years old.

- Lloyd H. Schmidt

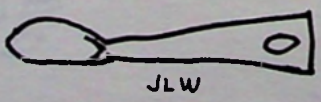
SOFT RAISIN COOKIES

1 cup boiling water
1 1/2 cups raisins
1/2 cup shortening
1 cup brown sugar
1/2 cup white sugar
2 eggs
1 tsp. vanilla
1 tsp. cinnamon
1/2 tsp. cloves
1/4 tsp. salt
1/2 cup nuts
3 cups flour
1 tsp. soda



Simmer raisins in water for 10 minutes. Cool. Cream shortening and sugar. Add eggs and beat well. Sift dry ingredients together and add, including raisin mixture, vanilla and nuts. Break off bits of soft dough and flatten two inches apart on a greased baking sheet. Bake 10 to 12 minutes at 350 degrees. If dough is soft and sticky, drop by teaspoonsful. Flattening unnecessary. They will spread while baking.

Elsie Dyck



Root Beer Cookies

1 c. brown sugar

½ c. butter or margarine softened

1 egg

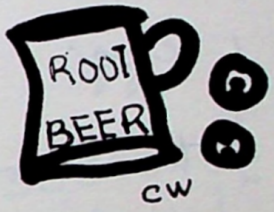
¼ c. buttermilk or water

1 t. R. B. extract

1¾ c. flour

½ t. baking soda

½ t. salt



Mix sugar, butter, and egg until fluffy. Add other ingredients and mix until smooth. Cover and refrigerate at least 1 hr.

Drop cookies on cookie sheet and bake at 350° or 400° for 6 to 8 min.

Frost with Root Beer Glaze

---

2 c. powdered sugar

⅓ c. margarine softened

1½ t. root beer extract

2 T. hot water

THERE GOOD!

Corey Wedel

Plain White Cookies

½ cup Butter
½ cup Lard
1 Cup Powdered Sugar
1 egg
½ teas Soda & Cream of Tartar
2 Cups flour sifted together
roll on small ball. press
down with fork
Bake 10-12 min.

Elizabeth Loganbill

Babe Ruth Bars

2/3 c. oleo, soft
4 c. quick-cooking oatmeal
1/4 c. chunky peanut butter
1 c. brown sugar
1/2 c. white syrup
1/4 t. salt
1 t. vanilla

Mix & bake at 350° 12 minutes. Don't overbake! Use 9x13 pan.

Frosting:

6 ozs. choc. chips
6 ozs. butterscotch chips
2/3 c. chunky peanut butter

Melt - cool slightly; spread on bars. Sprinkle with chopped nuts. Refrigerate!

Sherry Wedel

FROSTING BARS

step 1
3 cups flour
1 15 oz. package chocolate frosting mix
½ t. salt
1 cup oleo
1 T. water
2 eggs

Combine flour, dry mix and salt, add melted oleo - mix until crumbly. Reserve 2 cups for topping. Mix egg yolks with water and add to remaining crumbs. Press into 15 X 10" pan.

step 2
1 15 oz. package vanilla frosting mix
8 oz. cream cheese

Combine frosting mix, cream cheese and egg whites until creamy. Spread over mixture in pan.
Sprinkle reserved crumb mixture over top.

Bake 25-30 minutes at 375° being careful not to overbake. Press crumbs down slightly after baking.

The flavors of the frosting mix can be varied accoring to your tastes.

This is a nice moist bar which keeps well and can also be frozen.

Amy Bachman

Lemon Dream Bars

Frankie Huxman

¾ c. oleo
2. c. flour
½ c. powedered sugar
Mix like a piecrust and pat into 9*13 pan.
Bake about 20 minutes at 350°.

Mix well:
4 slightly beaten eggs
6 T. frozen lemonade
2 c. sugar
4 T. flour
½ tsp. bk. powder

Pour over crust and bake another 25 minutes.
Dust with powdered sugar.

Thought: Every day is a new discovery! ☺

Crunchy Peanut Bars

Topping - make first
1/2 cup crunchy peanut butter
1/2 cup chopped peanuts (unsalted, roasted and skinned)
1 cup semi-sweet chocolate pieces
Mix the above together

Cookie: 1 cup margarine
1/3 cup crunchy peanut butter
1 1/4 cup dark brown sugar - packed
2 1/2 cup flour - fork stirred
1 large egg yolk
1 tsp. vanilla

Mix well. Pat into 10 x 15" pan. Bake 350° for 18-20 minutes. Cool 5 minutes. Drop on topping. Return to oven for 2 minutes. Spread topping. Cool, but while still warm, loosen edges with a small spatula. Refrigerate briefly-just till chocolate is firm enough to cut into bars.

Remove to wire rack. Store in single layers - between plastic wrap, in a tightly covered box.

These soften with age and flavor improves too.

We call these "Break Bars" as they are tasty, filling and easy to carry to the field for "Break Time" in the spring when we prune our trees.

---Lorraine Kaufman

Pecan Pie Bars

1 pkg. yellow cake mix (Reserve 2/3 c. cake
1/2 c. melted butter 1 egg mix for filling

Combine mix, butter, and egg. Press into greased 9x13 pan. Bake 350° about 20 minutes (lightly browned).

Filling

2/3 c. cake mix 1 tsp. vanilla
1/2 c. brown sugar 3 eggs
1 1/2 c. dark corn syrup 1 c. chopped pecans

Combine all ingredients. Beat 1-2 minutes. Pour over baked crust. Sprinkle with pecans and bake another 30-35 minutes. Cool and cut into bars.

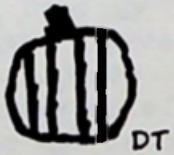
Frankie Huxman

PUMPKIN BARS

4 eggs, beaten
1 c. salad oil
2 c. sugar
1 c. pumpkin, smashed
½ t. salt
1 t. soda
1 t. cinnamon
1 t. baking powder
2 c. flour
½ c. nut meats
½ c. raisins

Mix all ingredients well; pour into greased jelly roll pan; bake at 325° oven for 20 minutes or until done; frost when cold.

Ruth Jantz



Pumpkin Bars

1 cup oil
2 cups sugar
4 eggs beaten

Add 1 can pumpkin mix to 2 cups flour, 2 tea. baking powder, 1 tea. soda, ½ tea salt, 2 tea. cinnamon, mix all together and pour into baking dish 17x11 bake 22-25 mins. at 350 degrees

frosting
3 Ozs. cream cheese
3 tablespoons oleo.
1 tea. vanilla
2 tablespoons milk
1 1/3 powdwer sugar
dash of salt mix till smooth and frost

Betty Stucky

Pumpkin Bars

4 eggs
1 2/3 C sugar
1-16oz can of pumpkin
1 C cooking oil
2 C flour
2 t baking pwd.
2 t cinnamon
1 t salt
1 t baking soda

In mixer bowl, beat together eggs, sugar, oil and pumpkin until light and fluffy. Stir together the dry ingredients. Add to pumpkin mixture and mix thoroughly. Spread batter in ungreased 15 x 10 x 1 inch baking pan. Bake at 350° for 25-30 minutes. Cool. Frost with:

1-3oz cream cheese - softened
½ C butter or margerine softened
1 t vanilla
2 C powdered sugar

Cut into bars.

These may be made a day or two ahead of time. They get better as they stand.

Phyllis Regier

ZUCCHINI BARS

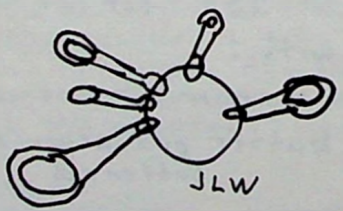
Shery Kessler

4 eggs
2 c. sugar
1 c. oil
1/2 tsp. salt
2 tsp. soda (not level)
2 tsp. cinnamon
2 cups flour
2 cups zucchini, grated
3/4 c. nuts

Beat eggs and sugar; add oil and beat again. Add all remaining ingredients and mix well. Grease and flour a 15 x 10 inch pan. Bake at 350 degrees for 30 to 35 minutes or until well done.

CREAM CHEESE FROSTING:
3 oz. cream cheese
2 T. soft butter
1 3/4 c. powdered sugar
2 tsp. vanilla

Mix cream cheese and soft butter well. Beat in powdered sugar until creamy.



"Remember wherever you go you must take yourself with you." (From G.K.)

Grand Finale

DESSERTS

DESSERTS

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Margie Hartman

Angel Fluff

Serves 12

Cut angel food cake into bite sized pieces.

In a well buttered 9 X 13 X 2 5/8" pan, place a layer, using half the cake.

Mix: one 8 oz pkg softened cream cheese
1/3 c powdered sugar
2 c. milk (small amount at a time)

Add: 1 large pkg instant vanilla pudding (or 2 small pkgs)
— mix well
Add: (1) 8 oz carton whipped topping

Pour 1/3 of mixture over the layer of cake and scatter remaining cake on top. Pour remainder of vanilla mixture on top being sure to cover all the cake evenly. Cover & chill overnite. Serve plain or top with strawberries or peaches.

Variations — chocolate or butterscotch

Baked Custard

3 eggs and 3½ tablespoons sugar beaten together till light. Pour into them very slowly 1 pint hot milk, 1 tea spoon vanilla and pinch of salt. Pour into buttered custard cups, sprinkle with a little nutmeg. Place in pan of hot water and bake till set. Serve with cream if desired.

Josephine Meyer

"He became what we are, that He might make us what He is."

Changeable Desert

Beat With Elect. mixer 3/4 cup milk and 3 oz pkg Instant pudding your Choice of flavor. Butterscotch very good - add 1 quart Ice Cream mix Well. Melt 1/2 stick oleo in skillit add 14 Crushed Graham Crackers mix well Line a 13x8 baking pan w/ Crackers keep back some to sprinkle on top add above ingredients and let stand an hr or so.

A good desert for When Ever

Annie Hiebert
Gulfport, Ms.

Cherry Dessert

Break up 1 angel food cake and place in large flat pan. (9X13)

Cream:

1 pkg (8 oz) cream cheese
1 cup powdered sugar
1 8 oz carton cool whip

Soften cream cheese and add sugar. Fold in cool whip. Spread over cake. Top with 1 can cherry pie filling. Chill 2-4 hrs. Serves 8-10.

Doris Logarbill

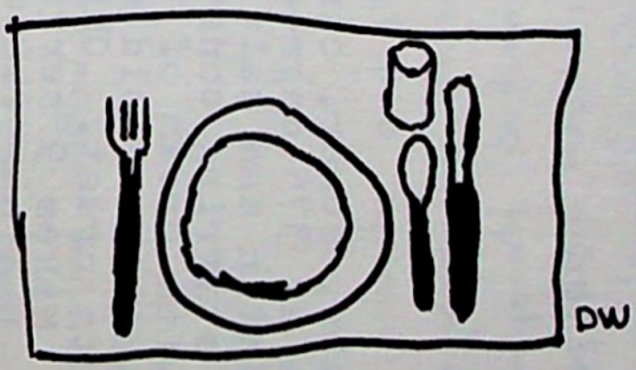
"Smart girls artfully make baking a manly art."

Frosty cheese cake

3 cups Sugar frosted flakes
1 8 oz. cream cheese
½ cup sugar
¼ cup butter
2 eggs
½ tea. vanilla
½ cup cool whip

measure sugar frosted flakes and crush to 1½ cups. Cumbine with butter, reserve ½ cup for topping. Press remaining mixture firmly into bottom of 8x8 pan. Chill beat cream cheese and sugar untill fluffy. add eggs and vanilla, add cool whip and fold into cream chees mixture, spread over flake lined pan top with reserved flakes Place in freezer until firm

Betty Stucky



RASPBERRY/VANILLA CLOUD

1 2/3 c. graham cracker crumbs
¼ c. sugar
1 tsp. cinnamon
1/3 c. butter, melted
½ c. sugar
¼ c. flour
1 pkg. unflavored gelatin
½ tsp. salt
1 3/4 c. milk
3 egg whites
¼ tsp. cream of tartar
½ c. sugar
1 tsp. vanilla
½ c. heavy cream, whipped
Raspberry Sauce (recipe follows)

Mix together crumbs, sugar, cinnamon and butter. Press into a 9" square pan. Bake at 375 degrees for 4 minutes. Cool. Combine ½ c. sugar, flour, gelatin and salt in 2 qt. saucepan. Slowly stir in milk. Bring to a boil, stirring constantly. Boil 1 minute. Cool thoroughly. Beat egg whites with cream of tartar until stiff. Gradually beat in ½ c. sugar. Add vanilla. Fold egg whites and whipped cream into cooled mixture. Turn into crust. Chill well. Cut in squares and serve with raspberry sauce. Makes 9 servings.
Raspberry Sauce: Drain 2 (10 oz.) pkgs. frozen raspberries, thawed. Add water to juice to make 1½ c. Combine with ¼ c. sugar, 2 Tblsp. cornstarch and 1 Tblsp. lemon juice. Cook, stirring, until mixture boils 1 minute. Add raspberries. Cool.

Sandy Jantz

Ice Cream Dessert

2 c. finely crushed graham crackers
1 c. finely crushed saltine crackers
½ c. melted oleo

2 small pkg. Instant vanilla pudding
2 c. milk
1 qt. ice cream
4½ oz. Cool Whip
2-3 crushed Butterfingers

Mix cracker crumbs and oleo together. Pat ⅔ into a 9" x 13" pan. Mix Instant pudding with milk. Blend in ice cream. Pour over crumbs. Refrigerate ½ hour. Spread Cool Whip on top. (1 pkg. prepared Dream Whip may be substituted.). Mix crushed Butterfingers with remaining crumbs. Sprinkle on top. Refrigerate or freeze.

A cool refreshing dessert for those hot summer days. Keeps several days. when frozen.

Grace Entz

ICE BOX DESSERT

1 c. flour
2 T. sugar
½ c. butter
½ c. nuts

Mix like pie crust, press into 9x13 pan. Bake at 325 degrees for 15 minutes. Cool. You may omit nuts if you wish.

1 - 8 oz. pkg. softened cream cheese
1 c. powdered sugar
1 c. cool whip

Cream cheese and sugar together. Stir in cool whip and spread over cooled crust. Mix 1 box instant vanilla pudding and 1 box butterscotch pudding with 3 c. cold milk, add 1 - 303 can pumpkin and 1¼ t. pumpkin pie spice. Spread over previous layer and refrigerate. You may spread layer of cool whip over the top if you wish.

Sandy Jantz

STRAWBERRY PIZZA

Crust: 1 Cup Flour
1 Stick Margarine
1/4 Cup Powerded Sugar

Grease 14 inch pizza pan. Spread dough on pan. Bake at 350° for 10-12 Min. Edges burn easily. Cool.

Whip one 8 ounce package cream cheese and 1 cup powerded sugar. Add 2 cups whipped cream to mixture and spread evenly on cooled crust. Top with fresh strawberries. Keep refrigerated.

Any fresh fruit or canned pie filling can be substituted for the strawberries.

Mrs. Leon Guhr

This is a quick dessert for unexpected company.

STRAWBERRY SWIRL

Crust

3/4 cups finely crushed graham crackers
3 T. melted oleo
2 T. sugar.

Combine the above and press into an 8 x 8 inch pan. Bake at 375 degrees for 6 to 8 minutes. Cool.

---

3 eggs, separated
1 8 oz pkg cream cheese
1 cup sugar
1/8 t. salt
2 cups Cool Whip
1 10 oz pkg partly thawed strawberries.

Beat the egg whites until stiff peaks form. Set aside.

Beat egg yolks until thick and light. Add softened cream cheese, sugar and salt. Beat until smooth. Add Cool Whip and mix well. Fold in egg whites.

In blender or food processor crush berries to a pulp. Mix them into cheese filling. Spread onto crust. Cover and freeze.

When in season fresh strawberries can be used.

Raspberries can also be substituted.

Ruth Galle

Stra-Ba-Nut Ice Cream

Beat 4 eggs
Add - 2 cups sugar
- 1 can Eagle Brand Milk
- 1 pint Half and Half
- 2 (10oz) boxes frozen strawberries
or 1 quart fresh-mashed.

- 2 bananas - mashed
- 1/2 cup nuts - chopped
- a bit of red food coloring
- milk to fill container
- Makes 1 gallon ice cream
- Freeze it in your ice cream freezer.

Delicious!!

- Lois Thiessen

Strawberry Freeze

Makes 1 qt. Kendra Galle

1 qt. Strawberry Ice Cream
1 can drained Fruit Cocktail
1 c. Grape Nut Cereal

Let ice cream melt until you can stir. Mix well. Pour into loaf pan. Freeze.

"May All food brought to our kitchens remind us of Gods providence. May enjoyment at our tables remind us to offer Him thanks."

ICE CREAM

Makes one gallon

Heat 1 pint of milk. Add 2 envelopes plain gelatin that have been softened in 1/2 c. cold water. Set aside to cool while you mix the following ingredients:

3 eggs plus 2 egg yolks

2 c. sugar

1/2 t. salt

Beat eggs, then gradually add sugar and salt, beating till lemon colored. (This determines the texture of the ice cream, so beat until sugar is not grainy.)

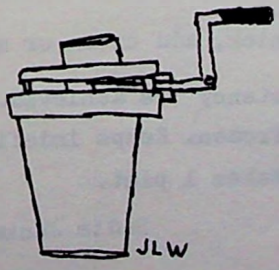
1 T. Vanilla

1 quart cream (less may be used.)

Milk to fill freezer can, about 3 qts. Add the gelatin and milk mixture before filling freezer can with milk. Blend and freeze.

This is a very smooth grained ice cream.

Sadie Jantz



BUTTERSCOTCH SAUCE

This sauce may be used on ice cream or cake.

3/4 c. sugar

1/2 c. light corn syrup

1/4 t. salt

1/2 c. butter

1 c. cream or half & half

Combine first four ingredients, plus 1/2 c. cream in heavy sauce pan. Blend, and place over low heat. Stir until sugar is dissolved and sauce is boiling. Cook to soft ball stage. Stir often.

Add the other 1/2 c. cream. Stir to blend, and let come to boil again. Remove from fire and cool. If too thick, add cream or milk till desired consistency is achieved.

This may befrozen. Keeps indefinitely in refrigerator. Makes 1 pint.

Sadie Jantz

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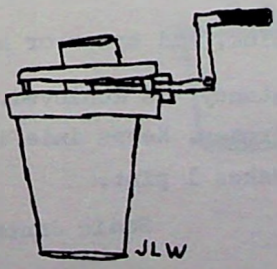

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This may befrozen. Keeps indefinitely in refrigerator. Makes 1 pint.

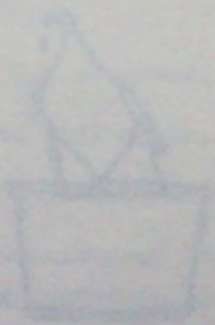
Sadie Jantz

Butterscotch Sauce

2 c. sugar
1 c. buttermilk
1/4 c. butter
1/2 c. light corn syrup
1 t. soda
1 t. vanilla

In 4-quart saucepan stir together all the ingredients. Over medium heat and stirring occasionally, bring to a full rolling boil, boiling until syrupy, about ten minutes. Sauce is thin but thickens as it cools. Serve warm over ice cream or cake. This can be made ahead and stored tightly covered in refrigerator; will keep for a week or so. Before using let stand at room temperature to soften, or heat over low burner as necessary. Makes about one pint.

--Maxine Lehmberg



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-n-
SNACKS

DIPS and SNACKS

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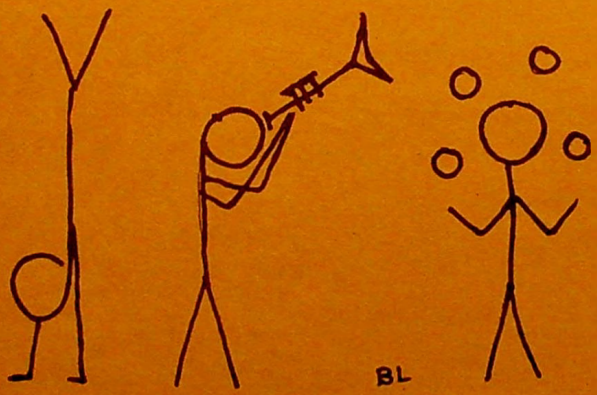
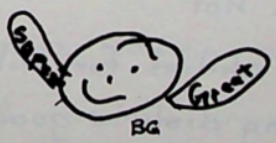


CHEESE BALLS
(for snacking)

Cut together
- 2 cups flour
- 1 cup butter
- ½ tsp cayenne pepper
- ½ tsp salt

Keep items at room temperature.
Mix with 1 pound grated Longhorn cheese.
Form into balls about 1" in diameter.
These can be frozen for use later on.
Bake at 350° for 15 minutes.
For variety, use sausage instead of cheese.

- Mrs. Lloyd H. Schmidt



CHILI CON QUESO
(DIP)

1 lb. Velvetta, cut in 3/4" pieces

1 can (15 oz.) chili (without beans)

1 bunch green onions
(use green tops also)

1 can (4 oz.) chopped green chili peppers, drained

1/4 t. tobasco sauce

- Mix in 1½-2 qt. baking dish
- Bake 45-60 min. at 275°
- Serve hot

* De-seed chilies for milder flavor
* A chafing dish is good to use for serving this and to keep it hot.
* My friends really like this and it disappears in a hurry.

- Russ Galle

Dill Dip

1 c. sour cream
1 c. mayonnaise
2 T. shredded onion
1 T. parsley flakes
1½ t. dill weed

Serve with variety of raw vegetables.

Recipe from the kitchen of Martha Vache and borrowed many times by Grace Goebel.

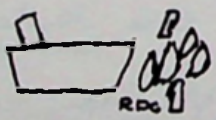
HAMBURGER CHEESE DIP

1 1/2 lbs. ground beef
1/2 large onion, chopped
1 can mushroom soup
1 can tomato soup
1/4 green pepper, chopped
3 green onions w/tops, chopped
2 to 3 dried chili peppers (or 1 chili pepper and chili powder to taste)
3/4 lb. velveeta cheese

Brown meat and onion together. Add soups, green peppers and green onions, cook 20 minutes. Add cheese and cook until melted. I like to put this in my crock pot and serve from it. Dip with tortilla chips.

This is a rather hot dip but one almost everyone enjoys.

Connie Graber



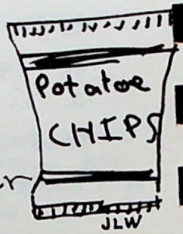
Holiday Cheese

2 - 8oz. pkg cream cheese
1 - 3oz. pkg chopped chipped beef
2 T. Miracle Whip
2 tsp. prepared mustard
2 T. Lipton's onion soup mix
Mix well, wrap in Saran
Refrigerate at least 3-4 hrs.

Wilda Schrag

Party Dip

1 cup Hellmans mayonaise
1 tsp. Terrigan Vinegar
1 tsp. horseradish
1 tsp. grated onion
1 tsp. garlic salt
1 tsp. curry powder



Mix all these items and allow the flavors to blend for at least 8 hours before serving. Keeps indefinately in the refrigerator (if there is any left). Use with green pepper, celery, carrots, cucumber slices, radishes or cherry tomatoe. It is especially good with raw cauliflower and turnip strips.

Mrs Darald Wedel

"Any housewife, no matter how large her family, can always get some time to be alone --- by doing the dishes."

Vegetable Dip

1 pint Mayonnaise
1-4oz. pkg. Mozarella cheese
1 c. sour cream
1 T. parsley flakes
1 T. dry onion flakes
1 t. sugar
1 t. Accent
2 T. Parmesan cheese
Season salt and garlic salt to taste.

Mix all together. Good with all kinds of raw vegetables and also baked potatoes.

Zettie Wedel

theme and variations

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MAIN DISHES

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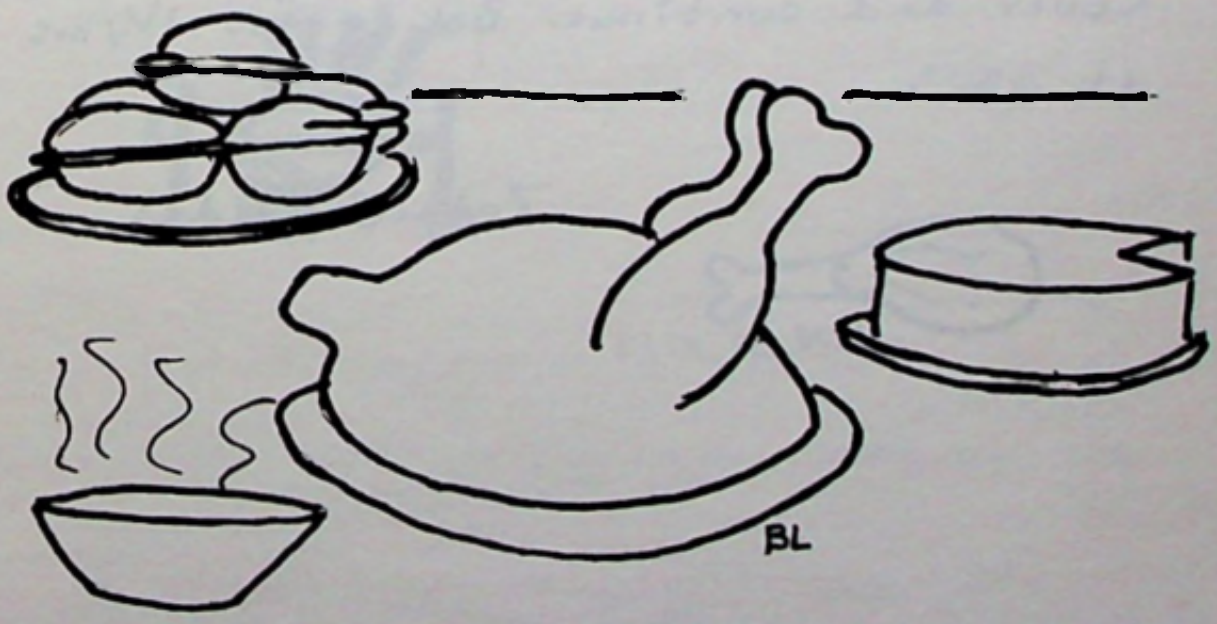


Baked Chicken and Cream

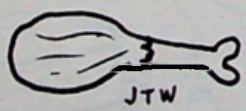
1 frying chicken, cut up

½ c. flour
1½ t. salt
½ t. paprika
¼ c. butter

1½ c. hot water
½ c. nonfat dry milk

Dip chicken into water. Dip into mixture of flour and seasonings. Place skin side down in 13 x 9 x 2" baking pan. Dot with butter. Bake for 30 min. at 425° uncovered. Mix water and milk powder. Pour around chicken. Cover and continue baking for 1¼ hrs at 350°.

Zettie Wedel



Chicken Barbecue Sauce

1/2 cup water
1/2 cup vinegar
1/2 stick oleo
1½ T. salt
1T. Worchestershire sauce

Heat until oleo is melted. Brush on meat several times while barbecuing.

Good for barbecuing chicken on the Grill

Ella Pankratz

CHICKEN BULGUR CASSEROLE

This is neither potatoes nor stove top stuffin'
but a filling main dish to help out the
wheat farmer.

---

2 cups bulgur (cracked) wheat
½ cup butter or oleo
¼ cup onion flakes
1 t. salt
3 cups chicken broth

2 to 3 cups cooked, cubed chicken
1 10 oz can cream of chicken soup

Melt oleo in skillet and lightly brown wheat, onions and salt. Add broth and simmer covered for 20 minutes.

Add cubed chicken and diluted soup and mix well. Pour into 9 x 13 baking dish. Cover with foil and bake 30 minutes. Remove cover and bake an additional 10 minutes. Serve hot.

Not all grocery stores stock bulgur wheat. The Earth Store on north main in Newton has it or if you have a mill, grind your own wheat very coarsely.

Ruth Galle

Chicken Casserole.

3-4 lb. chicken

Cook the following

1 lb shell macaroni in chicken stock

1 stalk celery

2 make following cheese sauce

¼ lb. butter

⅔ c. flour.

1 Qt. milk

Salt & pepper, Add ¾ lb. old English Cheese

1 sm. Onion

1 cup mushroom (optional)

Mix cooked chicken & sauce top with bread crumbs dot with butter & bake.

Serves 12-14.

Elizabeth Boese

Chicken Casserole

½ - 1 whole chicken, cooked with celery leaves, parsley, onion, whole peppercorns and salt — then de-boned and cut into 1" sized pieces (I often cook a chicken like this and after de-boning, freeze about half to use another time.)

1 10-12 oz. pkg. small shell macaroni, cooked and drained

1 can cream of chicken soup

1 c. (approximate) Velveeta cheese, cut into ½" - ¾" cubes

2 oz. slivered almonds (or sliced), oven-toasted for about 8 minutes

Turn all into casserole and bake for about 30 minutes at 350°F. or until cheese is melted and bubbly. (Cover to bake.)

Note: A small pkg of peas may be cooked, drained and stirred into casserole before baking to make a one-dish meal — adds color too!

Serves 3-4, although amounts of each ingredient can be adjusted for families which are different size.

Donna Stucky

CHICKEN CASSEROLE

Debbie Zerger

Cut up:

2 medium sized chickens and put them in a baking dish.

Pour over:

1 can Cream of Mushroom soup--undiluted
1 can Cream of Celery soup--undiluted

Top with:

onion slice (1 large onion)

Cover and bake 2 hours at 325°. Add fresh cut up mushrooms and bake at 350° for 1 hour.

Serve with wild rice.

Chicken Loaf

Boil: 1 chicken
1 med onion
4 c. water

When tender remove bones - cut meat into small pieces. Mix with 4 c. bread crumbs - use all of the liquid. Put in 9 X 12" pan.

Sprinkle top with some buttered crumbs & little garlic salt.

Bake in 350° oven until golden brown. Serves 5-6

Margie Huxman

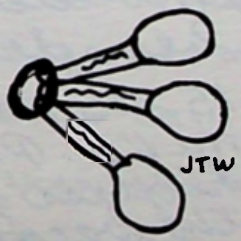
Shot: The difficulties of life are intended to make us better, not bitter.

CHICKEN OR PORK CHOPS WITH RICE

1 whole chicken, cut up
1 cup raw Uncle Ben's converted rice
1/2 cup milk
1 can mushroom soup
1 can cream of celery soup
1 pkg. onion soup mix

Butter 9 x 13 pan. Mix soups except onion soup together. Add milk and rice. Put mixture in pan, lay chicken or pork chops on top of mixture. Sprinkle with onion soup mix. Don't use salt. Seal tight with foil and bake 2 hours at 350 degrees. Do not peek.

Elsie Dyck



"If you see someone without a smile, give him one of yours." (From B.G.)

Crustless Bacon Quiche

8 strips bacon, diced
3 eggs
1½ C. milk
½ C. buttermilk baking mix
½ C. butter, melted
dash of pepper
1 C. shredded cheddar cheese

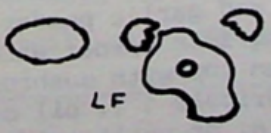
Fry bacon until crisp, drain on paper towels. Combine eggs, milk, baking mix, butter and pepper in blender. Cover and blend 15 seconds or until well mixed. Pour into greased 9 inch glass pie plate Sprinkle with bacon and cheese. Gently press bacon and cheese below surface. Bake 350° 30 min or until knife inserted in center comes out clean. Let stand 10 min before serving. Serves 6.

Doris Loganbill

Breakfast Egg Casserole

24 strips bacon - fry crisp
2 doz eggs - scramble with ½ c. milk just until set. Add salt and pepper.

Grease 9 x 13 pyrex pan. Layer eggs on bottom. Next, layer crumbled bacon. Spread ½ pt. (scant) sour cream on top, then 6 oz. grated cheddar cheese. Sprinkle paprika on top and refrigerate overnight. Bake at 250° or until cheese melts. Takes about 45 minutes if refrigerated.



Zettie Wedel

WHOLE WHEAT CHEESE PIZZA

Crust:

1 pkg. active dry yeast
1½ t. salt
1 t. sugar
About 3½ c. whole wheat flour
1½ c. very warm water
2 T. salad oil

In large mixer bowl combine yeast, salt, sugar and 2 cups flour. With mixer at low speed, gradually beat in water and oil. Increase speed to medium and beat 2 minutes, occasionally scraping bowl with rubber spatula. Add enough additional flour (about 1 c. more) to make a stiff dough. Turn dough onto lightly floured surface and knead until smooth and elastic, about 10 minutes. Place in large greased bowl, turning to grease top; cover. Place in warm, draft-free place and allow to rise until doubled in bulk, about 1 hour.

Lightly grease two 12 inch pizza pans; set aside. Punch down dough, divide into 2 balls. Place one ball on lightly floured surface. With lightly floured rolling pin, roll dough into 13 inch circle. Place on prepared pan and roll dough under, making an edge. Repeat with remaining dough.

Topping:

1 can (15 oz.) tomato sauce
4 t. basil
1 t. oregano
1 t. salt
½ t. garlic powder
2 pkg. (8 oz. each) mozarella cheese, shredded
½ c. grated Parmesan cheese

2 cans (4 oz. each) mushroom stems and pieces, drained
1 large onion, thinly sliced
2 medium green peppers, sliced
2 T. salad oil

Preheat over to 425°. In medium bowl combine tomato sauce, basil, oregano, salt and garlic powder. Spread over prepared dough leaving ½ inch border at edge. Sprinkle with cheeses. Then top with mushrooms, onion, and green peppers. Dribble 1 T. oil over each pizza. Bake for 25 to 30 min. or until golden.

I prefer to bake my crust first and then put the toppings on. This makes for a crisp crust.

Sandy Jantz

American Chop Suey

1 - 1 1/2 lb. ground beef
3/4 cup rice - uncooked
1 1/2 cup chopped celery
2 small onions, chopped
1/4 cup soy sauce
1 can cr. mushroom soup
2 soup cans water
1 can bean sprouts

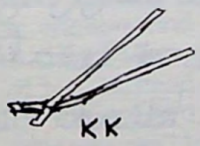
Put uncooked rice in bottom of 1 1/2 qt. casserole dish. Brown meat - do not season. Add celery, onion, soup, soy sauce and water. Heat and blend. Pour mix over rice. Bake 350° - 1 Hr. Do not stir. Before serving, heat bean sprouts. Drain liquid and spread sprouts over casserole. Serve hot with Chinese noodles.

Serves 6 generously.

If you are in a hurry, simmer the meat and soup mixture (reduce the amount of water and add more as needed in cooking) for about 30 minutes.

Cook rice separately. Serve meat mixture over cooked rice, top with bean sprouts and Chinese noodles and add a dash of soy sauce.

---Lorraine Kaufman



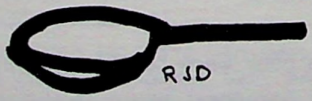
Recipes for this book were contributed by ninety different persons.

Cheddarburger Skillet

1 lb. ground beef
1 med. onion
1 can mushroom soup
1 can Cheddar cheese soup
1/4 C. water
2 cans (16oz.) drained sliced potatoes

Brown meat + cook onion until tender, pour off fat. Stir in soups + water. Add potatoes. Heat, stirring occasionally. (6 servings.)

Donna Pottier



ENCHILADA CASSEROLE

8 servings
9 X 13" pan

3 T. Vegetable oil
2-3 T. chili powder
1 T. flour
1 can condensed beef broth or beef bouillon
1 can (1 pound, 12 oz.) whole tomatoes
2 packages (9 ounces each) frozen tortillas
1½ - 2 pounds hamburger or spicy sausage
1 large onion, chopped (1 cup)
1 can (15 oz.) red kidney or chili beans
3 cups shredded Cheddar cheese

1. Stir chili powder and flour into heated oil; cook 1 minute; remove from heat. Gradually add beef broth, stirring constantly until smooth. Add tomatoes; bring to boiling, crushing tomatoes. Simmer, uncovered over low heat, stirring often for 20 minutes.
2. Brown hamburger, drain drippings and saute' onion. Drain beans, reserving liquid and add to skillet. Cook over low heat, mashing beans until almost smooth; add a little reserved liquid if mixture is too dry. Add 1½ cups cheese and mix well.
3. Heat tortillas in skillet with small amount of oil. Spread shells with small amount of chili sauce and top with rounded tablespoons of filing; roll up. Place seam side down in 9 X 13" baking dish. Pour remaining sauce over filled tortillas; cover.
4. Bake in 350° oven for 20 minutes or until heated through. Remove cover; sprinkle remaining cheese over top. Bake uncovered 5 minutes or until cheese is melted and bubbly.
5. TOPPING - 2 ripe tomatoes (diced)
   1 large avocado (peeled and diced)
   1 or 2 canned green chiles (diced)
   lettuce (shredded)

   Top casserole with tomato mixture and lettuce or serve seperately to spoon over each serving.

NOTE - This is not a quick and easy recipe but my family thinks it is well worth my extra time and effort to prepare. Amy Bachman

Hamburger Delight.

1 lb. ground beef.
1 small chopped onion } brown in skillet until light brown.

Put above in casserole dish with.
½ cup uncooked rice.
1 can cream of mushroom soup.
1 can cream of chicken soup.
1 can water.
Mix all to gether.
and bake 1 hour. at 375 deg. oven

Ruth Jantz.

Manicotti

1 box Manicotti Noodles (14)
1½ lb. hamburger
1 lb. mozzarella cheese
1 slice bread, broken up
½ C. milk
1 egg beaten
dash of onion salt
dash of garlic salt
24 oz. Ragu Spaghetti Sauce with Mushrooms

Cook noodles as directed on box. Brown hamburger, drain fat. Add cheese and cook until cheese melts. Add bread, milk, egg and salts. Mix well. Stuff noodles and lay in 9x13 pan. Cover with spaghetti sauce and bake 20-30 min. 325°.

These can be made ahead but put sauce on just before baking.

Two noodles are considered an average serving.

Doris Loganbill

Mexican Casserole

2 # hamburger
1 med. onion, sliced
1 can cr. of chicken soup
1 can cr. of mushroom soup
1 can enchilada sauce
1 can green chilies (if desired)
1 # cheddar cheese, grated
1 doz. tortillas

Brown meat in skillet; add onion and simmer 10 min.
Add remaining ingredients except cheese and tortillas.
Cut tortillas into fourths.

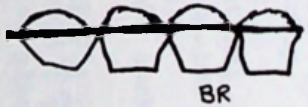
Layer tortillas, hamburger mixture and cheese in greased casserole.

Bake 15 to 20 min. at 325°

Sprinkle additional cheese on top, and continue baking 20 min. more.

May be prepared a day ahead and refrigerated. Odetta Wedel

Minute Meat Loaves



1 lb. ground beef
½ minced onion
1 t. salt
½ cup soft bread crumbs
1 can (10.5 oz.) vegetable soup

Combine all ingredients. Soup is undiluted. Spoon into muffin tins. Bake 20 min. at 350°. It's delicious served with scalloped potatoes and a green vegetable.

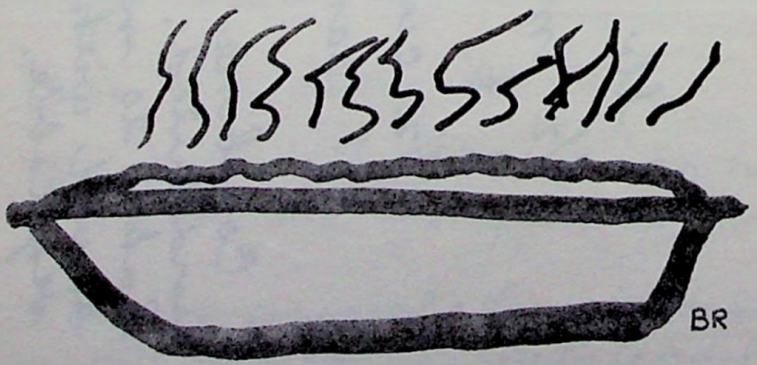
- Lois Thiessen

Mock chicken and dressing Casserole

1 lb. ground beef
2 cups dry bread cubes
1 egg, beaten.
1 cup milk
1 small onion, chopped
1 can chicken noodle soup

mix all above ingredients together lightly.
add salt and pepper to taste
put in buttered casserole
bake at 350° for 45 minutes.

Cecile Dyck



MOUNTAIN BURGERS

Debbie Zerger

1 - 1½ lbs. ground beef
2 Tbsp. ketchup
2 tsp. milk
1 Tbsp. mustard
1 slightly beaten egg
1 tsp. salt
¼ tsp. liquid smoke

Combine ingredients and shape into patties. Grill over hot coals 8 minutes and turn. Top each patty with an onion slice and a mound of pickle relish. Cook 7 minutes longer. Top each patty with 123 Cheese Sauce.

123 Cheese Sauce

1/3 cup cheeze whiz
2 Tbsp. mayonnaise
1 Tbsp. mustard

Heat until cheese is melted.

PETITE MEAT LOAVES

2 lbs. ground beef
2/3 C. crushed corn flakes
1/2 C. chopped onion
1/2 C. grated carrots
2 Eggs, slightly beaten
1/4 C. catchup
1/4 C. milk
1 1/2 tsp. salt
1/4 tsp. pepper
1/8 tsp. oregano

Combine all ingredients, and mix thoroughly. Shape into 6-8 individual loaves.

Place on rack in an open roasting pan.

Bake in slow oven, 325° for 40 to 50 minutes.

Frances Neufeld

"Anger is just one letter away from Danger."
(From B.G.)

Preacher's Stew
(casserole)

2 lbs hamburger
2 T chopped onion
2 t salt
1/3 c raw rice

Mix as meat loaf and put into casserole. Slice three carrots and dice 2 large potatoes. Push these into meat mixture. Top with 1 can tomato soup and 1 can of water. Put into 350° oven before you go to Sunday School. When you get home, your meal is ready. Delicious with fruit jello or a mixed fruit dish.

(Oven may be set lower if you will be gone a longer time.)

Kathy named this casserole "Preacher's Stew" when she was eight and invited the young summer pastor over for Sunday dinner and this was all I had prepared that day. ☺

Phyllis Regier

Rotini Skillet Dinner

Sauté together:

1-1½ lb. ground beef (the leaner the better)
1 medium onion, chopped
2 large stalks celery, chopped
2 T. fresh green pepper, chopped (or 6-8 pieces dried sweet pepper pieces)

Drain on absorbent paper towels and season w/ salt and pepper.

Cook 10 oz. pkg. rotini (or other pasta) in salted water; drain.

Return meat to electric skillet and add:

- 2-3 c. canned tomatoes (puréed in blender)
- 1 can cream of mushroom soup
- 1 T. dried parsley flakes (or 2 T. fresh)
- ¼ t. garlic powder
- 1 t. chili powder
- 2 T. Worcestershire sauce
- Cooked and drained rotini
- (¼ c. water, if needed)

Simmer in electric skillet 10-20 minutes. This is best if celery still has a little "crunch."

Serves 3-4 as a main course

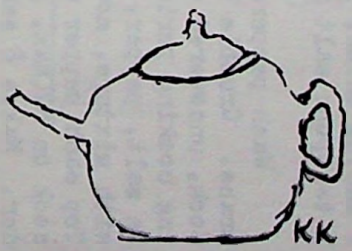
Donna Stucky

SOUPER MEAT 'N POTATOES PIE

1 can Cream of Mushroom Soup
1 pound Hamburger
1/4 cup chopped Onion
1 Egg
1/4 cup Bread Crumbs
2 Tablespoons chopped Parsley
1/4 Teaspoon Salt
Dash of Pepper
2 cups Mashed Potatoes
1/4 cup shredded Cheese

Mix thoroughly 1/2 cup soup, hamburger, onion, egg, bread crumbs, parsley & seasonings. Press firmly into 9 inch square pan. Bake at 350° for 25 min.; spoon off grease. Frost with mashed potatoes, top with remaining soup and cheese. Bake 10 minutes more or until done. Garnish with cooked bacon.

Mrs. Leon Guhr



Stuffed Green Peppers

4 large green peppers
1 pound lean ground beef
1 medium onion, finely chopped
1 teaspoon salt

1/4 teaspoon pepper
1 1/2 cups cooked rice
1 can(8 oz.) tomato sauce

Wash peppers. Cut in half lengthwise. Remove seeds and white membrane. Crumble beef into a 1 1/2-quart microproof casserole. Add onion. Cook, uncovered on HI(max. power) for about 5 minutes, stirring once during cooking period. Cook until meat loses its red color, drain fat. Stir in salt, pepper, rice, and 1/2 cup tomato sauce. Fill green pepper halves with mixture, mounding mixture on top. Place in a microproof baking dish. Top each pepper with remaining tomato sauce. Cover with waxed paper and cook on HI(max. power) for 8 to 10 minutes, or just until peppers are tender. Makes 8 servings.

Generally, ovenware-type glass or ceramic dishes of all kinds may safely be used and those made of a plastic material specifically for microwave ovens, but regular plastic dishes, glass dishes with any kind of metal trim or those made of thin, fragile glass, and glass jars, such as mayonnaise, pickles, etc. should never be used to heat food in the microwave oven.

Ruth Schmidt

Supper on a Bread Slice

2/3 c. evaporated milk
1 1/2 lb. lean ground beef
1/2 c. cracker crumbs
1 beaten egg
1/2 chopped onion
1 1/2 t. salt
1/8 t. pepper
Parmeasean cheese

Combine all ingredients except the cheese. Spread on a loaf of French bread cut in half lengthwise. Garnish with the cheese. Bake at 350° for 25 minutes. Serves 6-8.

This recipe is a good change from pizza. A salad served with this completes the meal.

Carolyn Faus

Sweet-Sour Meatballs

2# Ground beef
1 small onion grated
½ t garlic salt
½ t pepper
1 t salt
5 slices dry bread soaked in water and squeezed dry
Combine all ingredients for meatballs shape into balls the size of Walnuts
Bake on jelly roll pan at 450° until browned on all sides, about 5-10 minutes.
In saucepan, combine remaining ingredients for sauce

Sauce
1 15 oz can tomatoes
½ c brown sugar
¼ c Vinegar
½ c salt
½ small onion grated
8 to 10 gingersnaps Crumbled
stir until gingersnaps are dissolved, Add meatballs heat through & serve in chafing dish. Makes 4 doz.

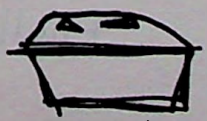
Ella Mae Bachman

Texas Tomato Hash

1 pound ground beef
1 large onion, chopped
1 quart canned tomatoes undrained
2 cups uncooked elbow macaroni
1 teaspoon chili powder
1 teaspoon salt
1/8 teaspoon pepper
1 teaspoon worcestershire sauce
1/2 teaspoon dried marjoram

In a Dutch oven, brown beef and onions. Stir in remaining ingredients. Cover and bake at 350° for 1 hour. Serves 6

Zelma Unruh



Barbecued Redskins
(Serves 8)

Brown – ½ C chopped onion in 2T butter

Add – ½ t salt
⅛ t pepper
2T brown sugar
2T vinegar
3T Worcestershire sauce
¼ c lemon juice
1½ t prepared mustard
1 C catsup
½ C water
½ C chopped celery

Simmer for 30 minutes

Pour over 1½ pounds frankfurters in 9 x 13 inch baking dish

Bake at 350° (moderate) for 30 min.

Works just as well in electric skillet.

Sauce may also be made ahead of time & stored in refrigerator.

Sauce is also good for spare ribs.

Phyllis Regier

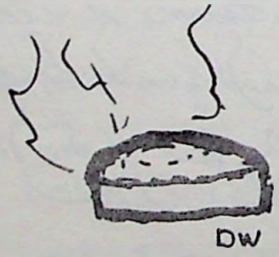
Dried beef Macroni Casserole.
7 oz pkg Elbow Maccroni
1/4 # Dried beef Chopped.
2 Cans Cream of Chicken Soup
2 Cups Milk - 1 cup Diced Cheese
Mix above ingredients and
refrigerate over night.
4 hard boiled eggs sliced
may be pushed down into
mixture (Optional) just befor
baking at 300 for 45 Min.
A good dish to take

Annie Hiebert
Gulfport, Ms.

HAM CASSEROLE

1 pkg. frozen green beans
2 cups cubed ham
1/4 cup grated cheese
2 Tbs. minute tapioca
Chopped onion to taste
1 Tbs. parsley flakes
1 Tbs. lemon juice
4 hard boiled eggs
1/2 cup light cream
1 can mushroom soup
1/2 cup bread crumbs

Drain beans and put in casserole. Combine ham and other ingredients. Alternate layers of ham mixture and egg slices. Pour soup over top. Sprinkle with bread crumbs. Dot with butter. Bake for 30-45 minutes @ 350.



Connie Graber

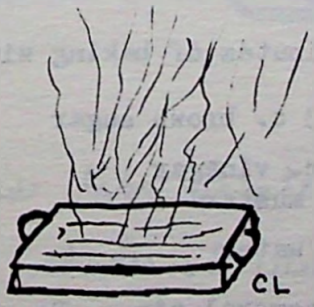
HAM LOAF
With Sweet-Sour Sauce

1 1/2 lb. ground ham
1 lb. ground beef
1/2 lb. pork sausage
1 c. fine cracker crumbs
1 c. hot milk
2 eggs
Salt and pepper to taste

Place all ingredients in a large bowl and mix well. Place in shallow baking dish (about 9 x 12) and pour over the following sauce.

Sauce: Mix 1 c. brown sugar, 1/3 c. vinegar, 1/3 c. water in small pan. Heat to boiling point. Pour over ham loaf. Bake in moderate oven (about 350°) for 1 1/2 hours. Baste with sauce occasionally while baking. Let loaf set for a few minutes after removing from oven before slicing. Serves about 10.

--Maxine Lehmberg



HAM MEAT BALLS

This is a large recipe. Makes 2 dozen half cup size meat balls. Freeze well.

Grind and mix:

$2\frac{1}{2}$ lbs. ham

$1\frac{1}{2}$ lbs. hamburger

1 lb. fresh pork shoulder or sausage

Add:

3 eggs, slightly beaten

1 2/3 t. pepper

$1\frac{1}{4}$ c. milk

1 c. ketchup

1 2/3 c. cracker crumbs (takes 5 double size crackers)

Mix well. Use $\frac{1}{2}$ c. size measuring cup, rounded, for each ball.

Bake at 350 degrees for 45 minutes. Then baste the last 30 minutes of baking with the following:

1 2/3 c. brown sugar

1/3 c. vinegar
1 t. mustard

$\frac{1}{2}$ c. water

Mix and baste several times. Do not over bake so they become dry. Note there is no salt to be added. The ham contains enough salt.

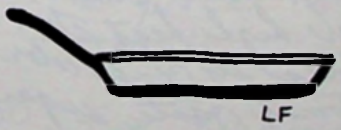
Sadie Jantz

Barbecued Pork Chops

8 Pork chops
1 Cup Catsup
1/4 cup Worcestershire sauce
1/4 cup Chopped onion
1 teaspoon Chili powder
1 teaspoon Salt
1 1/2 Cups water

Brown Chops, on both sides in fat, drain, combine remaining ingredients, pour this sauce over the Chops. Cover and Cook slowly for 1 or 1 1/2 hours.

Serves 4 or 5.



Happiness is like Potato Salad,
When you share it with others,
its a picnic.

Elizabeth Reeder

Pork-n-Kraut

serves 6

4 strips bacon, diced
2 T oil
1 large onion, chopped
2 t paprika
1 lb cubed (3/4 to 1 in.) boneless lean pork
16 oz can sauerkraut (drained)
3/4 c water
1/4 c. tomato paste
2 T brown sugar
1/2 t salt
1/4 t pepper
2/3 C. commercial sour cream
2 t. flour

In a large heavy sauce pan over low heat lightly brown bacon; add oil and onion (over moderate heat) stir constantly until it darkens. Add pork and over high heat stir constantly until meat loses its pink color. Stir in kraut, water, tomato paste, sugar, salt & pepper. Simmer covered, until pork is tender - about 1 hr. Gradually stir sour cream into flour, keeping smooth; stir into pork-kraut mixture; over moderate heat stir constantly until hot and bubbling.

Margie Huxman

Rice Casserole

3 cups cooked rice
1 ½ cups swiss cheese, shredded.
2 cups diced ham
½ cup diced onion
1 green pepper, diced
13 oz. pineapple tid bits, drained
½ cup mayonaise
1 tsp. mustard
½ cup pineapple juice
salt to taste

Mix the above ingredients together and place in greased casserole.

Bake at 350° for 30 minutes.

This is a good "extra dish" for a buffet style dinner.

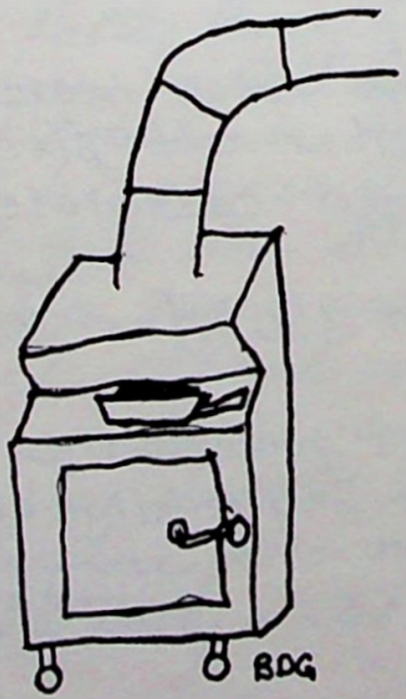
- Aleta Wedel

Barbecued Spareribs

3 lbs. ribs
¼ cup chopped onions
½ cup chopped celery
1 cup catshup
½ cup water
¼ cup lemon juice
2 tablespoons brown sugar
3 T. worcester-shire
2 T. vinegar
1 T. mustard
½ tea. salt
¼ tea. pepper

Brown the spareribs on all sides. Place in crock pot. In mixing bowl, combine onions, celery, catshup, water, lemon juice, brown sugar, Worcestershire sauce vinegar, mustard, salt and pepper mix well. Pour over spareribs.
cover pot and simmer on low setting 4 or 5 hrs.

Betty Stucky



SPINACH AND SAUSAGE DEEP DISH PIE
(or casserole)

1 lb. sausage, browned and fat drained off
4 beaten eggs
1 10 oz. pkg. frozen spinach, thawed, well drained
8 oz. mozarella cheese, shredded (2 cups)
1 c. creamstyle cottage cheese
1/2 c. milk
1/2 t. salt
1/4 t. pepper
1/4 t. garlic powder

Combine eggs, spinach, mozarella, cottage cheese, milk, salt, pepper and garlic powder; stir in sausage.

Put in 8" x 8" pan lined with pie dough or bake in casserole (very well greased) without crust. (If baked in crust, it can also have top crust.)

If baked with crust--bake 350° for 60 min. or until set (knife inserted in center will come out clean when it is done). Let set 10 min. before serving.

If baked without crust, bake about 40 minutes until it is set. Let set 10 min. before serving.

We prefer this without crust as it is less rich. Russ, Randy and Ron all suggested that I share this recipe as it is one they often choose when I ask, "What should I fix for supper?"

Marilyn Galle

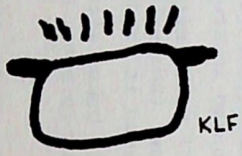
Tuna Crunch

1 can(about 3 oz.) La Choy Chow Mein Noodles
1 can Cream of Mushroom soup
3/4-1 can water
2 cans tuna(6 1/2 oz.), broken into chunks
1/4 cup finely chopped onion
1 cup frozen peas

Reserve 1/2 cup Chow Mein Noodles. In 1 1/2-quart casserole dish, combine remaining noodles, mushroom soup, water, and onion. Tuna Bake at 350 for 30 minutes. Stir in frozen peas last 10 minutes of baking time. Sprinkle reserved noodles on top the last 5 minutes of baking time.

I like to serve this casserole as a light lunch with a tossed salad and dessert.

Ruth Schmidt



Tuna Lasagne

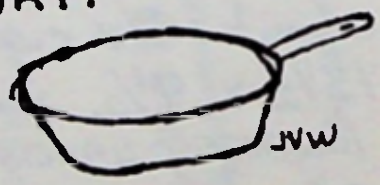
1 6 oz can chunk tuna
1 10 1/2 oz can cream of mushroom or celery soup
2 1/2 cups water
1/2 lb. Velveeta cheese - cubed
1 lb Lasagne noodles (uncooked)
1 10 oz package frozen peas
12 oz cottage cheese
1 cup French fried onions

Heat the soup, water and velveeta cheese until it is melted and add the tuna to this mixture. Pour about 3/4 cup of this into a 13 1/2 x 9 1/2 x 2 1/2 baking pan. Start layering uncooked noodles, peas, cottage cheese and sauce until all are used. Cover the pan with tin foil and bake the casserole in a 450° oven for 30 minutes. Uncover and sprinkle 1 cup of french fried onions over the top. Return to 350° oven for 15 minutes. Remove and let stand for 15 minutes before serving.
Feeds 5 hungary teenagers or 10 ^ servings.
Original recipe by Geneva Wedel

Veal Parmesan

Serves: 4 Kendra Galle

1-lb. veal, cut into 4 pieces
1 egg 1/3 c. oil
1/4 c. parmesan cheese
1-8oz. can tomato sauce
1/2 t. oregano 1/8 t. paprika
1/2 c. bread crumbs
3T. water 1/2 t. salt
1/8 t. pepper



Stir together, bread crumbs, cheese, salt, pepper & paprika. Beat egg. Dip meat into egg then crumbs. Heat oil & brown meat. Reduce heat. Add water; cover, simmer 30-40 min. Cook tomato sauce & oregano. Heat to boiling & pour over meat.

Beef Stew

1½ - 2 lbs meat cubed
Brown stew meat in skillet
1 T. salt
1/4 teas. black pepper
1/2 teas. paprika
1 teas. sugar
1 teas. Worchestershire sauce
1 bay leaf

Add this to meat, adding about 2-3 cups of water. Cook for about 1½ hours.

Add 6 carrots & potatoes, and few small onions. Cook for about 1/2 hour till vegetables are done.
Then add 1/2 pkg of frozen green peas, and simmer for a few minutes.
Now mix 1/4 cup of flour and 1½ cup of water(to make stew thick) add this to the stew, and simmer for a little before serving.

This is delicious with fresh vegetables out of your garden.

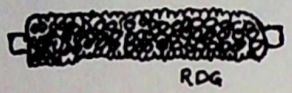
Wynona Becker

Corn Chowder

Dice 4 (or more) potatoes and cook.
Dice ham and onion - brown in skillet.
Add to potatoes and continue to cook
until potatoes are soft. Do not drain.
Add 1 can cream style corn to the
potatoes and simmer.
Season to taste.

A friend gave this recipe to me. I use quite a bit of ham... and 2 cans of corn.

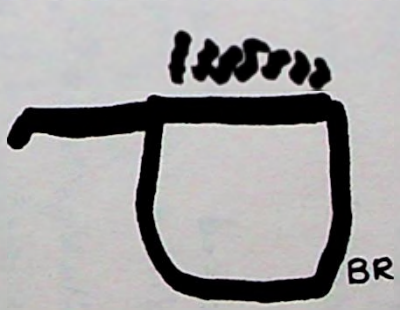
- Lois M. Thiessen



Old-fashioned green bean soup with ham.

1 ham hock, 1 bay leaf
1/4 cup chopped onion
1/2 teaspoon summer savory
Cover with water & cook, till done.
Add 2 cups cooked potatoes and
cooked green beans.
Just before serving add
coffee cream. (optional)

Marie Rupp



Harvest Salmon Chowder

1 (7 3/4 oz) can salmon
1 clove garlic
1/2c. onion, chopped
1/2c. celery, chopped
2T. oleo
1 c. potatoes, diced
1 c. carrots, diced
2c. chicken broth
1 t. salt
1/4 t. pepper
1/2 t. thyme
1/2 c. broccoli
1 (8 1/2 oz) can cream corn
1 (13 oz) can evaporated milk

Drain and flake salmon, reserve liquid. Saute garlic, onion, celery in oleo. Add potatoes, carrots, reserve liquid, broth and seasonings. Simmer covered for 20 min. Add broccoli and cook 5 min. Add salmon, corn, milk and heat. As you eat, pretend you are at the Oregon coast as the waves beat on the shore.

Nancy Rupp

Oven Operas

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PIES

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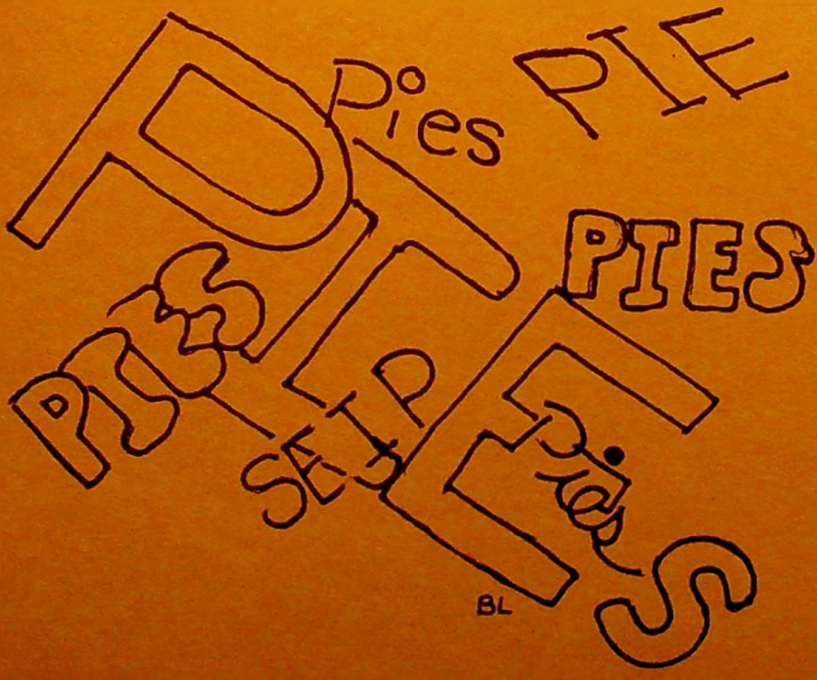


SODA CRACKER CRUST

3 egg whites
1 tsp. vanilla
1 cup sugar
3/4 cup soda crackers finely chopped
½ tsp. baking powder
½ cup pecan chopped

Beat egg whites until peaks form. Gradually add sugar and vanilla. Mix with cracker crumbs,baking powder and nuts and fold in the egg mixture. Spread in a buttered 9 inch pie pan, heaping the sides. Bake at 325° for 30 min. Fill crust with fruit, ice cream or pudding.

Ella Pankratz

Grandpa Walton's Pumpkin Pie

9" unbaked pie crust
3 eggs
1/4c. melted oleo
1 tsp. vanilla
1c. dark corn syrup
1/2c. sugar
1c. pumpkin
1c. pecan halves

Oven 350°. Prepare pie crust. Beat eggs well. Beat in syrup, sugar, oleo, pumpkin and vanilla. Place pecans on bottom of crust. Pour mixture over. Bake 1 hour. Then enjoy.

Nancy Rupp

PINK LEMONADE PIE

Put into blender:

1 can Eagle Brand milk
1 can frozen pink lemonade

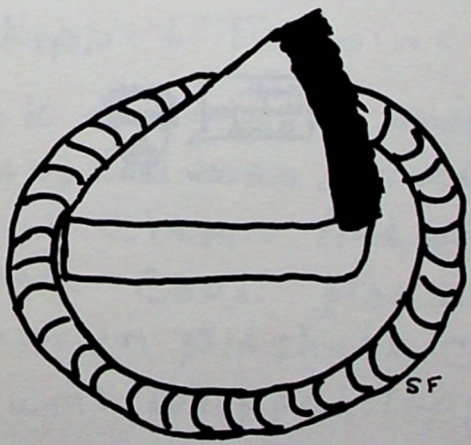
Blend until thoroughly mixed.

Fold in: 8 oz. container of cool whip.

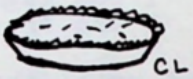
Pour into graham cracker crust, or baked pie shell.

Chill until ready to serve.

Esther Neufeld



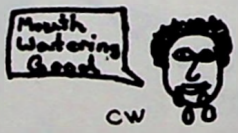
PUMPKIN ICE CREAM PIE



1 cup pumpkin
1/2 tsp. ginger
1/2 tsp. cinnamon
1/4 tsp. nutmeg
1/2 tsp. salt
1/2 cup brown sugar
1 quart ice cream, softened

Mix together. Make graham cracker crust and line pie pan. Add ice cream mixture. Sprinkle top with graham crumbs or nuts. Freeze for several hours. Good topped with whipped cream.

Ruth Hirschler



STRAWBERRY PIE

1 pt. Fresh strawberries

3/4 cup sugar

3/4 cup water

2 TBS CORN STARCH

2 TBS strawberry Jello

Few drops RED food color

1 BAKED PIE shell

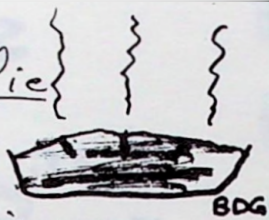
Whipped Topping

Cook together sugar, water, and corn starch until clear. Add Jello & color. Cool. Pour over berries in pieshell. Cook Top with whipped Topping Just before SERVING

SERVES 6

Kathi Becker

Sugarless Apple Pie



5 or 6 Delicious Apples
1 (6 oz.) can frozen apple juice (no sugar added)

Mix:
2 Tbsp. flour, 1 tsp. cinnamon, and ½ tsp. salt.

Heat apple juice and add mixture of flour, cinnamon and salt to juice, cooking 'til thick.

Peel and slice apples and coat them with the apple juice mixture.

Place in a 9" crust. Dot with 2 Tbsp. oleo. Cover with top crust. Sprinkle with water and nutmeg (if desired).

Bake at 450° for 15 min. – then in moderate oven for 30 min.

Especially good when served warm with a slice of cheddar cheese!

Patsy Klassen shared this recipe with me.

Alta Wedel

Symphony of Salads

SALADS

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MEXICAN CHEF'S SALAD

Shery Kessler

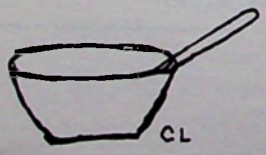
1 lb. ground beef
1 can kidney beans, drained
1 head lettuce, diced
4 tomatoes, quartered
1 onion, chopped
1/4 tsp. salt (opt.)
4 oz. grated Cheddar cheese
1 c. Thousand Island Dressing
Hot sauce to taste (opt.) or
1 bottle mild Taco sauce
1 large avocado, sliced
1 bag tortilla chips

Brown beef; add beans. Simmer for 10 minutes. Combine lettuce, tomatoes, onion, salt, cheese, dressing and hot sauce; toss lightly. Top with avocado and chips. Tortilla chips may be crushed. This may be prepared in a large Fix-N-Mix bowl. Serve with hot garlic bread. Yield 6-8 servings.

"A hundred friends is not enough, but one enemy is too many." (From B.G.)

Chicken Salad

3 cups (cooked) chopped chicken
1 cup very finely chopped celery
3/4 cup sliced seedless white grapes
1 cup pineapple tidbits (drained)
1 cup mayonnaise
1 tea spn lemon juice
1/4 tea spn. curry powder
Stir together and refrigerate for several hours before serving.
Spiced grapes may be substituted if fresh grapes aren't available



Josephine Meyer

CRUNCH CHICKEN SALAD

1 cup grated carrots
1/4 cup onion, minced
1 cup celery, diced fine
1 cup cooked chicken, diced
1/4 cup salad dressing
1 T. pickle relish
1 small can shoe string potatoes

Combine the vegetables, dressing, and relish. Add potatoes just before serving.

Note: Tuna is as good as chicken! This is a fast and easy dish to prepare.

Sheri Miller

"Two persons cannot be friends long if they cannot forgive each others little feelings."

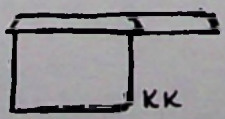
(From B.G.)

Ham - Macaroni Salad

8 oz or 2 Cups Macaroni
½ cup mayonnaise
2T mustard
1 small onion
2 cups diced Ham
2 ribs celery, chopped
½ cup sweet pickle
¼ t salt
¼ t pepper
relish

Cook macaroni as directed.
Drain and rinse add drain again
Mix all ingredients.
Cover and chill for several hours
or over-night.
makes 6 servings

Bertha Galle



Molded Salmon: Blondie Hartman

1 TBlp. sugar
1 tsp dry mustard
1 tsp salt
1 TBlp flour
3/4 cup heavy cream
1 tsp butter
1 TBlp Vinegar
2 egg yolks beaten
1 TBlp. Knox gelatin
2 TBlp. cold water
2 cups Red Salmon flaked (1 - lb can)
remove all dark skin and bones.
Combine first 4 ingredients in double boiler top. Stir in cream and butter until smooth. Cook over hot water until thickened. Combine egg yolks and vinegar. Pour into hot mixture. Cook 2 min. or until thick and smooth. Remove from heat. Add gelatin that has been softened in cold water. Stir till dissolved and smooth. Add flaked Salmon. Place in desired mold, oiled lightly with mayonnaise. Chill overnight or 24 hrs. Flavor improved in a couple of days.
Size 3 cup mold - serves 6

Double recipe for 5 cup fish mold.
Eyes - slice of stuffed olive
Mouth - Pimiento sliver.

Taco Salad

1 large head lettuce
2 large tomatoes, diced
1½ cups shredded cheese
2 Tbsp. minced onion
1# hamburger
½ pkg. taco seasoning
1 pkg. (5 oz.) tortilla chips

Fry and drain hamburger. Add taco seasoning and set aside.

Toss lettuce, tomatoes, cheese and onions. Add warm meat mixture. Add chips, toss again and serve immediately.

I like to add a 14 oz. can of kidney beans, (drained) and avacado slices to make the salad even better!

Oleta Wedel

(Serve with Mexican Casserole)

Apple Salad

4 medium apples.
2 Bananas
1/2 Cup Salted Peanuts (Crushed)

1/3 Cup Whipping Cream
1/3 Cup Sugar
1 teaspoon Cinnamon

Mix Cream, Sugar and Cinnamon in a medium size bowl. Slice apples, and Bananas add peanuts. Mix to coat fruit
Serve immidiately
Serves 8 to 10

Kathi Becker

CHERRY BANANA SALAD

2 Cans Water Packed Cherries, Drained
or 2 Cups fresh pitted Cherries
4 Bananas

Dressing:

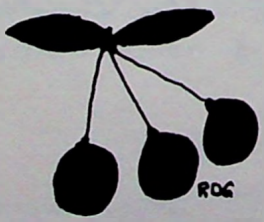
1 Cup Whipping Cream
1 Cup Sugar
1 Egg
1 Teaspoon Vanilla

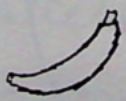
Mix egg & sugar in saucepan, add whipping cream and mix thoroughly. Bring to a boil, stirring constantly; Boil for 5 minutes. Add vanilla. Pour over drained cherries. Refrigerate for at least 4 hours. Just before serving add sliced bananas.

The above dressing may also be used on any other fruit combinations or lettuce and fruit.

6 to 8 Servings

Mrs. Leon Guhr



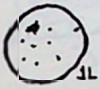


Fruit Salad

KLF

Bananas - sliced
Oranges - peeled, sections cut in half

Dressing: Yogurt - start with 1 cup. How much you use depends upon amount of fruit.
Juice of 1 or 2 limes
Sugar


JLW

Combine desired amounts of bananas and oranges. Beat yogurt until smooth and mix in lime juice. Pour over fruit. Add enough sugar so mixture is sweet. Chill and serve.

This became a daily favorite while I was in India. Here in the States I like to serve it as a dessert after a heavy meal. Other fruit like strawberries, grapes can also be added.

Barb Fast

Frozen Fruit Salad

1 package lemon jello
Dash of salt
1 cup hot water
1/4 cup fruit juice
1/8 cup lemon juice
1/3 cup mayonnaise
2 cups drained fruit cocktail.
1/4 cup diced maraschino cherries (optional)
1 cup whipped topping.

Dissolve jello and salt in hot water. Mix juices and mayonnaise and add. Chill till slightly thickened. Fold in fruits and topping. Pour into shallow pan and freeze about four hours. Cut into squares. Serve on lettuce leaf.
Recipe makes 8 to 10 servings.
A good make-ahead salad.

May Miller

Frozen Fruit Salad

Blend:
8 oz. cream cheese
3/4 C. sugar

add:
3 diced bananas
10 oz. frozen strawberries (thawed)
1 C. crushed pineapple (drain.)
1 lg. Cool whip

Mix and freeze
Serves approx 8-10

Donna Pattie

"I forgot. I just don't have a good remembry."
(From B.G.)

Frozen Fruit Salad

1 #2 can pineapple, crushed
1 #2 can apricots, cut-up
½ cup sugar
1 tsp. Realemon
2 ripe bananas, quartered and sliced
1 6oz. can Frozen orange juice, undiluted

Mix and Freeze in 9x13 pan
Serve while slushy

Wilda Schrag

LIGHT AND FLUFFFY SALAD

This salad may be used as a dessert after a heavier meal or as a dinner salad.

1 #2 can crushed pineapple, or 20 oz. size
(do not drain juice.)
3 oz. pkg. Jello, flavor or color of your choice.
Sprinkle the dry jello over pineapples that have been heated. Add ½ c. powdered sugar.
Mix and let cool until beginning to set.
Add 2 pkgs Dream Whip that have been mixed according to directions, or 1 large size Cool Whip.

Additional fruit, coconut, or nuts are optional.

Serves six.

Lillian Thomas

Lime - Cottage Cheese Salad

Bring to boil -
1 #2 can crushed pineapple
½ c. sugar

Add -
1 box Lime jello. Chill.
When partially set, mix in
1 Large carton Kool whip
Cottage cheese (small carton)
(I use more if I want a
Larger salad)

Chill in refrigerator.

Serves 6 - 8, depending on amounts of ingredients used.

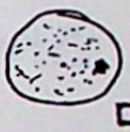
Maxine Fast

Even "non - cottage cheese lovers" like this salad! This is the best quick salad, can be Finished and ready to serve In an hour or so if you rush the chilling process. Vary the amounts and it still tastes good.

Recipe from Irene Risser, Danvers, Illinois, who went to South America with us in 1977.

Orange Jello Salad

1 small pkg. orange jello (no water)
1 small carton cottage cheese
1 can Mandarin Oranges, cut and drained well
1 Large tub Cool whip



Mix first two ingredients together. Add oranges Then add Cool Whip and put in refrigerator to set.

Alice Bachman

"Age is a matter of mind. If you don't mind it does't matter." (From G.K.)

Randy Kessler

Orange Pudding Salad

1 small pkg orange gelatin
1 small pkg instant vanilla pudding
1 small pkg tapioca pudding

Mix above ing. with 2 c. water in sauce pan. Bring to a boil and cook until thick and glossy. Cool. Add 1 9 oz. carton of Cool Whip, and 1 large can drained mandarin oranges. Blend together & refrigerate.

PARADISE SALAD

1 pkg. lemon jello
juice 1/2 lemon
1 cup cold water
1 cup grated longhorn cheese
1 cup crushed pineapple
1/2 cup sugar
1 env. Dream Whip
1/2 cup chopped nuts

Heat pineapple and sugar to boiling; add jello and stir well. Add cold water & lemon juice, chill until it begins to thicken. Prepare Dream Whip as directed on package, add it, cheese and nuts to mixture. Refrigerate in a bowl or 11'' x 7'' pan.

Mary Regier

Peter Pan Salad

1 Pt. Cream whipped or 2 pkg. dream whip
½ C. Sugar. 1 small can crushed Pineapple
½ C. Chopped nuts 1 C. minature marshmallows
1 tablespoon plain Gelatine ¼ C. Cold water
¼ C. hot water 1 or 2 pkg. red jello Cherry or Strawberry

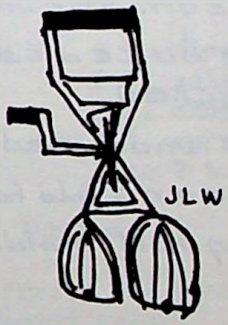
Soften plain Gelatine in cold water. Finish dissolving in hot water cool. Whip cream add sugar, Pineapple, nuts and marshmallows and mix in cooled gelatin. In a large flat pan put crushed Vanilla Wafers and pour the first mixture over them and set in a cool place until salad is set. make the red jello and when starting to set pour on the first mixture and let set. serve with whipped cream (if you wish)

Lucinda Wedel

Pistachio Salad.

Instant Pudding.
Pour 1½ C cold milk into bowl
add the mix beat slowly.
about 2 minutes
Then add a small container
Cool whip
1 small can of Crushed Pineapple
drain pineapple, you may
also add a Banana.

Ella Mae Bachman



"Why do we look down to pray when God's up that way?" (From B.G.)

"Raspberry Delight Salad"

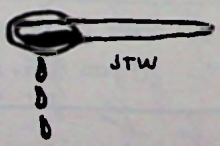
1 package raspberry Jello
1 cup hot water
1 cup vanilla ice-cream
3 T. orange juice
Small can crushed pineapple
1 medium banana (sliced)
nuts.

Combine Jello with hot water. Add ice cream. Stir until dissolved. Add orange Juice & set aside to slightly thicken.

Combine undrained pineapple, nuts & banana. Add to Jello Mixture. Pour into quart mold. Chill.

serves 6

Ella Kollen



CURRIED RICE SALAD

If you like the taste of curry you will enjoy
this hearty make-ahead salad.

Cook: 1½ cups minute rice as per pkg directions.

While warm add:
- 1 T. vinegar
- 2 T. salad oil
- 3 T. chopped onion
- ½ t. curry powder
- 1 to 2 t. salt

Chill at least 3 hours.

Add:
- 1 10 oz frozen pkg peas, cooked and drained.
- 1 cup chopped celery
- 2/3 cup mayonnaise.

Toss and chill.

A mistake
is proof that someone is
trying to do
something.

Ruth Galle

Seven-up Salad

2 boxes lemon Jello — 2C. Boiling water
1C. 7 up — 1C. Small Marshmallows
2 C. Crushed pineapple 2 L. sliced bananas
drained (Save Juice)

Dissolve jello in hot water, Mix all of above together & refrigerate until firm. Put into 9X12 in glass dish

Topping 1/2 C. Sugar — 1 egg beaten
2 tablespoons flour — 2 tablespoon butter
1 C Pineapple Juice

If not enough juice, add water to make 1 cup.

Cook this carefully, stirring constantly until it thickens, & Cool, add 2 Cups whipped Cream whip & spread over salad. Top with grated Cheese.

My family loves this Salad. Serves 10 to 12 people.

Elizabeth Beebe

MARINATED CAULIFLOWER SALAD

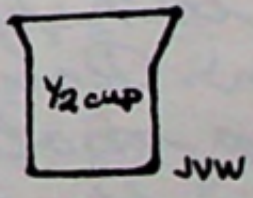
1/3 cup salad oil
2/3 cup white vinegar
2 T. sugar
1/2 t. salt
1/2 t. oregano leaves
1/2 t. basil
1/2 t. garlic salt
1 large head cauliflower
1 (5 or 6 oz.) can pitted ripe olives, drained and sliced
1 medium green pepper, chopped
Lettuce leaves, if desired

Combine first 7 ingredients in large bowl; slice cauliflower into bowl; cover and refrigerate at least 2 hours (best overnight). When ready to serve add olives and green pepper; stir and mix well. Serve on lettuce leaves or in bowl.

I like to use both red and green pepper and serve in a glass bowl as it is a pretty salad.

This will make at least 6 servings.

Marilyn Galle



Cool Cucumber Mousse

2 envelopes unflavored gelatin
1 cup cold water
1/4 cup vinegar
2/3 cup Real mayonnaise
3/4 t. salt
1/8 t. pepper
2 cups shredded cucumber, drained
1 cup heavy cream, whipped
1 T. grated onion

Soften gelatin in water and vinegar; stir over low heat until dissolved. Cool. Gradually add gelatin to combined mayonnaise, salt pepper; mix well. Chill until partially set: fold in cucumber, whipped cream and onion. Pour in lightly oiled 5-cup mold. Chill until firm. Unmold: surround with lettuce and garnish with additional cucumber slices. 6 to 8 servings

Garden Rice Salad

1 pkg (6oz) long grain and wild rice mix
½ c. mayonnaise
¼ c. plain yogurt
1 c. sliced celery
1 c. cubed tomatoes
½ c. diced cucumber
2 T. chopped parsley
⅛ t. salt
⅛ t. pepper
¼ c. chopped peanuts

Cook rice as directed on package; omit butter or margarine, cool. Toss lightly with next 8 ingredients. Cover, chill. Garnish with peanuts. Makes 4½ cups.

Nancy Rupp

Salad

1 head raw cauliflower, broken or cut into bite-sized pieces

1 or more carrot(s), peeled and grated or sliced thinly (I like 2 or 3)

1 green bell pepper, cleaned and chopped

6 or more green onions, sliced

Radishes may be added, thinly sliced

Fresh mung bean sprouts, in any amount

Toss well with enough Dorothy Lynch salad dressing to coat all pieces of salad.

Note: The first four ingredients only may be used, if desired, but I like it better and think it's more colorful with the radishes and sprouts.

Serves at least 6, although amounts can be varied of each ingredient for a larger or smaller group.

Donna Stucky

Spinach Salad

2 10 oz. boxes chopped Spinach thawed.

3 cooked eggs

½ - 1 cup celery

½ c. onion (I use less)

1 c. grated cheese

1 c. Salad dressing

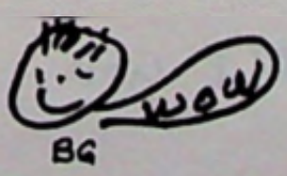
½ t. salt

½ t. Tabasco Sauce

2 t. vinegar

Squeeze juice from spinach. add eggs, celery, onion & cheese. Mix salad dressing, salt, Tabasco Sauce & vinegar together. Add to Spinach. Let set for 6 - 24 hours. in refrigerator.

Aline Bachman



Spinach Salad

1 lg. pkg lemon lime jello
½ t. salt
2 c. boiling water
Dissolve jello in water; then add:
1 c. cold water
½ c. spinach liquid
3 T. vinegar
2 t. grated onion
1½ c. cooked spinach - 2 boxes
1 cucumber - diced

Refrigerate; when firm
Spread over the top:
½ c. mayonnaise
½ c. whipped cream - that has been mixed together. Put in 9x9 square pan

Do not say "yuk" until you have tried it!

Sherry Wedel

SPINACH SALAD

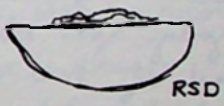
Debbie Zerger

10 oz. package fresh spinach
10 oz. large whole mushrooms--sliced
1 clove garlic--minced
½ package bacon--fried crisp and crumbled
3 - 4 hard cooked eggs--chopped
½ cup croutons

Mix above ingredients (except croutons) and chill. Before serving add croutons and toss with dressing.

*Dressing:

½ cup salad oil
2 Tbsp. white vinegar
2 Tbsp. lemon juice
½ tsp. grated lemon rind
½ clove garlic
½ tsp. dry mustard
2 Tbsp. sugar
½ tsp. salt
½ tsp. pepper



Combine ingredients in a jar, cover and shake well.

*I like to make the dressing several hours before using so the different flavors blend together.

Blue Cheese Dressing

Jody Hartman

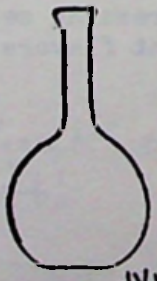
1 pint Hellmanns Real Mayonnaise.
6 oz Sour Cream with chives.
8 oz Blue cheese crumbles.
1 envelope Good Season Farm Style dressing mix (0.37 oz)
1 envelope Hidden Valley Ranch Style Original dressing mix (4 oz)
1 cup buttermilk

Mix all ingredients in order given. Keeps for several weeks in refrig. Good as a dip or as a dressing for salad greens. Can also be used on baked potatoes and vegetables.

yield: 1 quart (plus)

Jody got this recipe from the mother of her close friends Christi Shabahab. She wanted me to share it with you.

Blondie Hartman



TANGY SALAD DRESSING

In a heavy sauce pan, mix the following ingredients:

1 egg, slightly beaten

1 c. sugar

1 rounded teaspoon mustard

1 T. vinegar

1 c. cream (half and half may be substituted, but dressing will not be as thick.)

Mix, place on low heat, stirring constantly until it thickens or comes to a boil.

This makes 1 pint of dressing. May be used on any combination of fruits. Keeps indefinitely in Refrigerator.

This recipe has been in the family for many years. Has been a favorite of many.

Lillian Thomas

Garden March

VEGETABLES

VEGETABLES

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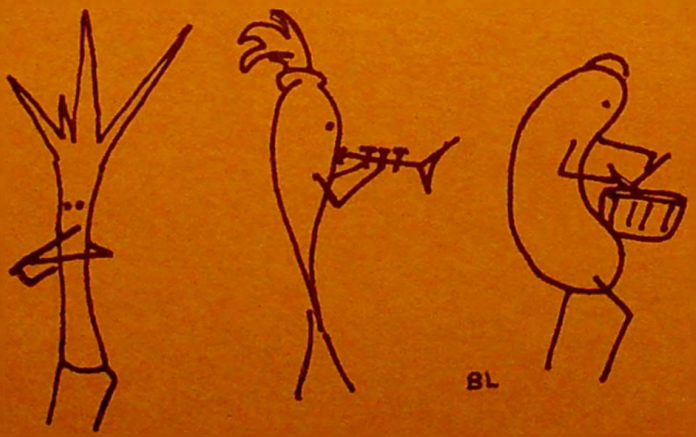
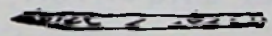


GOLDEN ASPARAGUS PUFFS

6 slices rye or whole wheat bread toasted and buttered
2 tomatoes sliced
6 slices American cheese
1 can long asparagus spears or 18 fresh spears, cooked
3 eggs, separated
1/2 tsp. salt
1 tblsp. French dressing

Place toast on baking sheet. Top with tomato and cheese slices, and asparagus spears. Beat egg yolks until thick and lemon colored. Add salt and French dressing. Beat egg whites until stiff. Fold egg yolk mixture into beaten egg whites. Spoon over asparagus. Bake in 350 degree oven 12-15 minutes, or until lightly browned.

Mary Regier



JRW

BARBECUED BEANS

1 lb. ground beef

½ tsp SALT

1 (1# 12 oz) CAN PORK BEANS

1 TBSP Worcestershire SAUCE

¼ tsp Tabasco

½ cup chopped onion

¼ tsp pepper

½ cup CATSUP

2 TBSP VINEGAR

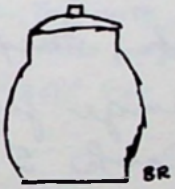
BROWN beef and onion, DRAIN
Add remaining ingredients
MIX well and put in 1½ qt
CASSEROLE BAKE AT 350° for
30 minutes - Can be put into
Crockpot
Good dish for basket DINNERS

Kathi Burke

Baked Beans

In a large bowl mix the following
2 # 2½ cans of pork and beans
½ cup brown sugar
½ cup ketchup
½ cup sorghum
Several slices of bacon cut into small pieces
Mix well and put into a bean pot
Bake 1 hour at 350 degress
Beans baked in apot are much better than in an open dish.

Esther Rupp



"Look at the cute little green apple I found on your tomato plant." (From B.G.)

Beets with orange sauce.

⅓ cup sugar
2 table spoons cornstarch
⅛ tea spoon salt
1 cup orange juice
1 table spoon butter
Combine sugar, salt, cornstarch, mixing well. Add orange juice and butter. Cook 5 minutes or until thick in double boiler. Add cooked diced beets, serve hot. It better flavor if made ahead of time and then reheated

Josephine Meyer

"Broccoli Casserole"

2 eggs slightly beaten
1 can cream of mushroom soup
1/4 cup melted butter
1 medium onion chopped fine
3/4 cup grated cheese
2 packages frozen broccoli-thawed

Mix together & put in a 6x10x2 baking dish. Top with buttered cracker crumbs or potato chips
Bake at 350° for 45 minutes.
Serves 8

Ella Koller

"The great use of life is to spend it for something that will outlive it."
(From G.K.)

Broccoli Casserole

2 (10oz) frozen chopped broccoli
1 med. onion - chopped fine
1/4 stick margarine
1 pkg. garlic pasteurized cheese
1 can mushroom soup
1 small can mushrooms
1/2 t. accent
1/4 c. blanched slivered almonds.

Cook broccoli until tender, drain. Sauté onion in margarine, add cheese, melting slowly. Add mixture to broccoli. Then add remaining ingredients. Top with buttered bread crumbs.

Bake 350° - 30-45 minutes covered. Uncover to brown bread crumbs. This can be frozen.

This Broccoli Casserole has been served with sliced ham and fruit salad for a holiday meal. Enjoy!

Grace Goebel

"Gee, that was good broccoli."

Lemon cheese sauce

Is this great! And easy too

Just combine 1 can (11 oz)

condensed Cheddar Cheese

soup, ½ cup sour cream,

1 cup shredded Swiss cheese

1 tsp grated lemon peel and

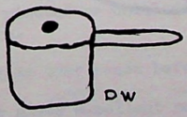
1 tsp fresh lemon juice in

a saucepan. Heat stirring

until cheese melts.

Serve over cooked broccoli.

Elizabeth Boese.



CARROTS IN ORANGE SAUCE

Cook 8 medium carrots, sliced or half pieces - drain.

Prepare:

½ cup sugar
1/8 tsp. salt
1 tbsp. corn starch

Mix & add

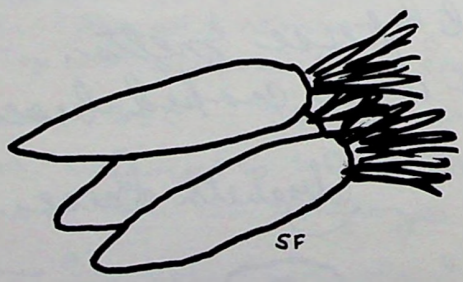
1 cup orange juice
1 tbsp butter

Cook until thick and clear - pour over carrots

Can be made in the morning and served later in the day by warming in the oven.

- Mrs. Lloyd H. Schmidt

(This recipe was also contributed by Ella Mae Bachman who said she received it from Mrs. Schmidt)



FRESH CAULIFLOWER
(Microwave)

Stella Unruh

1 medium head cauliflower
2 Tbsp. water
¼ tsp. salt
1 Tbsp. flour
½ cup milk
1 Tbsp. butter or margarine
½ cup shredded sharp cheese (cheddar)
Paprika

1. Wash cauliflower and separate into flowerets.

2. Place flowerets and water in a deep 1½ quart non-metallic casserole.

3. Heat, covered, on Full Power 9-10 minutes. Set aside.

4. In a medium sized non-metallic bowl melt butter, uncovered, on Full Power 30 seconds.

5. Blend in flour and salt. Stir until smooth. Gradually add milk.

6. Heat, uncovered, on Roast for 2-3 minutes or until sauce is thickened and smooth. Stir once.

7. Stir cheese into suace.

8. Pour sauce over cauliflower and heat uncovered on Roast 2-3 minutes or until cauliflower is heated through.

9. Sprinkle paprika over sauce before serving.

Whole cauliflower gives excellent results when cooked on Roast. If time allows, cook fresh cauliflower on Roast for 12-15 minutes. Flowerets can be cooked on Full Power.

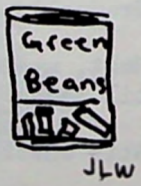
Company Green Beans

3 Tbsp. melted butter
2 Tbsp. flour
1 tsp. salt
1/4 tsp. pepper
1/2 cup corn flakes crumbs
1 tsp. sugar
1/2 tsp. grated onion
1 cup sour cream
1/2 lb. Cheddar Cheese, grated
2 pkgs. frozen French style green beans, cooked

Combine 2 Tbsp. butter and flour; cook gently.
Remove from heat; stir in salt, pepper, sugar, onion and sour cream.
Fold in beans cooked by package directions.
Place in a shallow 2 qt. casserole.
Cover with cheese, then with corn flake crumbs mixed with 1 Tbsp. butter.
Bake in moderate oven (350°), 20 - 30 minutes.
Serves 8 - 10.

This is ideal for a buffet.
--- Lorraine Kaufman

GREEN BEANS WITH ALMONDS



2 cups green beans, drained
1/4 cup oleo or butter
1/4 cup almonds
1/4 tsp. salt
1 to 2 tsp. lemon juice

Heat oleo and almonds over low heat. Remove from heat and add salt and lemon juice. Pour over green beans and heat.

Ruth Hirschler

Golden Green Beans

Serves: 4 Kendra Galle

2 - 10 oz. pkg. frozen cut green beans
1t. instant minced onion
½ - 1b. Velveeta cheese, cubed
6 slices cooked bacon, crumbled

Cook green beans and instant onions until tender. Drain. Add cheese and bacon. Mix lightly. Place in 1 quart casserole dish. Bake in 350° F oven for 10 minutes.

"To admire nature is to worship God"

Gourmet potatoes

Cook until just tender 6 or more medium potatoes, peeled, diced or sliced in salted water, drain.

Heat:

1½ C. sour cream
¼ tsp. pepper
⅓ C. green onions (chopped)
1 tsp. salt
1 C. cheese (velveeta)

Mix all together and bake in casserole until hot through 350° about 30 min.

These may be made the day before and refridgerated then heated before serving.

Donna Pattier

Scalloped Potatoes

6 medium-large potatoes
2 ½ tsp. salt
1 ½ c. milk
1 ½ c. cream
grated onion (very little)

Shred the potatoes into the milk, cream, salt and onion mixture. Bring to a boil on top of the stove. Bake at 350° for 1 hour. It is a handy dish to prepare ahead of meal-time and keep hot in a styrofoam ice chest. This receipe serves about 8-9 adults.

Pat Rupp

SPECIAL POTATOES

3 lbs. shredded hash browns (frozen) = to 9 cups
or you can cook your own potatoes and shred
½ c. melted butter
1 t. salt
1/8 t. pepper
½ c. grated onion
1 can cream of chicken soup
2 c. (1 pint) sour cream

Mix all together and put in 9 x 13 pan. Bake 45 minutes in oven at 350°; buttered bread crumbs on top if desired.

I sometimes use the sour cream and chives instead of the plain sour cream.

--Ruth Jantz

RICE CASSEROLE

1/2 cup butter
2 cup uncooked rice (Uncle Ben's Converted Rice is what I like to use)
2 1/4 tsp. salt
4 1/2 cups beef bouillon
1/2 cups bleached almonds

Melt butter in skillet, add rice and salt and cook over low heat until golden brown. Pour into a 1 quart covered casserole. Add bouillon and nuts. Cover and bake at 325 for about 75 minutes or until rice is tender. Serve with soy sauce.

This goes well with any kind of meat. We use it as a substitute for potatoes.

Connie Graber

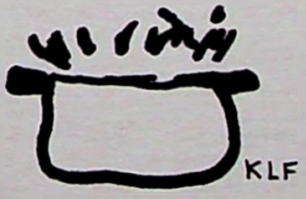
GREEN RICE

Stella Unruh

2 cups cooked rice (cook rice in water until well done)

Boil 1 10 oz. box broccoli in ½ cup water until tender (no salt)

Saute or simmer 4 Tbsp. oleo, 1 medium chopped onion and ½ cup chopped celery. Add 1 can Cream of Mushroom soup and 1 can Cream of Chicken soup--undiluted. Add 1 large jar (8 oz.) pasteurized cheese spread to hot rice. (I use jalapeno cheese whiz, if I can get it) Add sauteed vegetables and soups. Mix well. May be steamed for about 25-30 minutes or put in 2 buttered casserole dishes and baked for 35 minutes at 350°. Can freeze one casserole for later use. Thaw before cooking.



Potpourri

MISCELLANEOUS

MISCELLANEOUS

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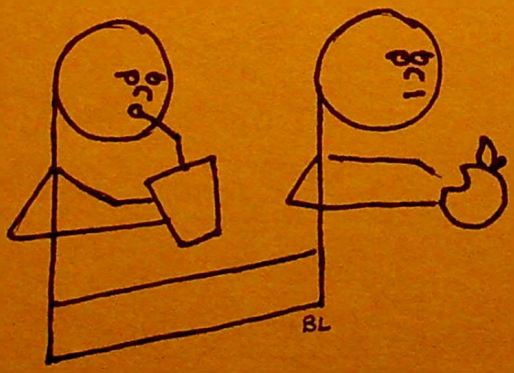


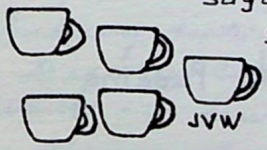
"Cranberry Tea"

1 quart sweetened cranberry juice
1 quart water
1/2 cup red hots
10 whole cloves
2 cinnamon sticks

Cook until redhots are dissolved.
Add 3 cups pineapple juice
1 can frozen lemonade or
1/2 cup lemon juice & 1/4 cup sugar.

Serve hot - Serves 12-16

Ella Koller



SPICED PUNCH

Shery Kessler

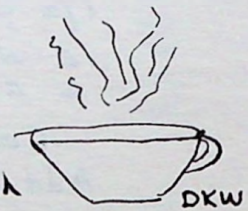
1 pint Cranberry cocktail juice
4 qts. water
1 stick cinnamon
12 whole cloves
1 can (6 oz.) frozen orange juice
1 can (6 oz.) frozen lemonade
1/2 c. red hots
2 c. sugar

Cook spices in 1 quart water for 10 minutes. Let cool. Strain out spcies and add sugar and red hots. Cook over low heat until dissolved. Cool and add remaining ingredients. Serve hot or cold. 7-Up may be added. A festive punch.

Hot Chocolate Mix

Makes 2 1/2 gal ~ 40 cups

Mourine Galle



8 Quarts powdered milk
1 pound box Nestles Quick
7 oz. Pream
1 box powdered sugar
1 box Instant Chocolate Pudding
1 Cup sugar

You will need a large pan to mix this. Store in jars. Keeps well. Use 1/3 C. mixture to cup of hot water or make it to suit your taste.

(P.S. I always put powdered sugar through strainer to remove lumps.)

"There are three indications of old age. The first is a failing memory, I don't remember the other two."

Baked Apples

8 to 10 baking apples
1 cup water
1/2 cup red hot cinnamon candies
1/4 cup sugar
2 tablespoons cornstarch dissolved in 1/4 cup water.

Pare and core apples, cut in half and stand on edge in deep baking dish.

Dissolve candies and sugar in water on low heat. Thicken syrup with cornstarch and cook until clear. Pour half of the syrup over apples being careful to cover each piece.

Bake at 350° until apples are almost tender, then pour remainder of syrup over apples, covering each one again. Continue baking until syrup is hot and apples are done. Garnish with whipped cream if desired.

There are a number of ways to prepare baked apples, but this one is hard to beat.

Leola Koehn

PLUMA MOOS

Stella Unruh

This dish is served traditionally as a dessert or side dish for Christmas or Easter dinners. We like it any time of the year.

1½ cups seedless dried raisins
1 cup dried prunes

Wash fruit and add warm water. (Enough to cover) Cook until almost tender and then add:

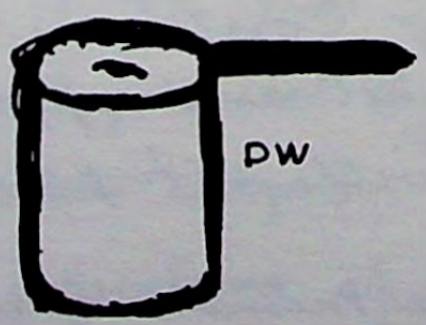
1 cup sugar

When fruit is cooking, prepare flour paste:

2 large tablespoons flour
1 tsp. (scant) cinnamon
pinch of salt
2 tablespoons vinegar
½ pint cream (sweet or sour)*

When fruit is done, slowly add flour paste, stirring constantly. Cook until slightly thickened.

*Can use half & half or cultured cream



Pluma Moose (makes ½ gallon)

1 cup seeded prunes
1 cup raisins
Small can apricot nectar
Cook in about 1 quart water.
Make thickening of the following-
¾ cup flour
1½ cups sugar
1 teaspoon cinnamon
Mix with enough water to make a good paste. Cook

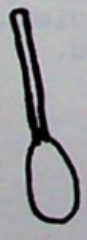
Marie Rupp

Note: The paste should not be cooked, just mixed with the other ingredients and then cooked until thickened.

Pluma Moose -

1 cup prunes 1 cup raisins
1 bay leaf 1 stick cinnamon
6 little starnice or 1 teaspoon anise
Add 1½ cup water and cook.
Make thickening of the following
½ teaspoon brown sugar
½ cup flour
½ cup + ½ tablespoon sugar
1½ tablespoon vinegar
pinch of salt
Mix and add 1 cup water and
boil until it thickens.

Maria Ruiz



Prune & Raisin Moos

2 cups Prunes
3 cups Raisins
4 tbsp Flour
1 tsp Cinnamon
½ cup sugar
2 Cups Sour Cream
Pinch of Salt

Cover Fruit with water and boil until tender. Mix flour and sugar, add cinnamon, salt and cream. Add to fruit and boil several minutes, stirring constantly. Remove from heat and cool. If it is to thick add a little more water or cream.

Serves 12 Bertha Gelle

So whether you eat or drink or whatever you do, do all to the Glory of God

1 Corinthians 10:31

Granola

½ C. vegetable oil, butter or margarine
½ C. honey or maple syrup
1 tsp. vanilla
2 C. rolled oats (quick or old fashioned)
2 C. ready-to-serve whole wheat flakes, such as wheaties
1 C. sunflower seeds
¾ C. sesame seeds
1 C. raisins
½ C. chopped walnuts
½ C. flaked coconut

Heat oil, honey, and vanilla in large saucepan or Dutch oven. Remove from heat. Add remaining ingredients; mix well. Spread in 13" x 9" baking pan. Bake at 350° 15 or 20 minutes or until golden. Cool and remove from pan.

Approximately 8 cups

We like this for snacking!

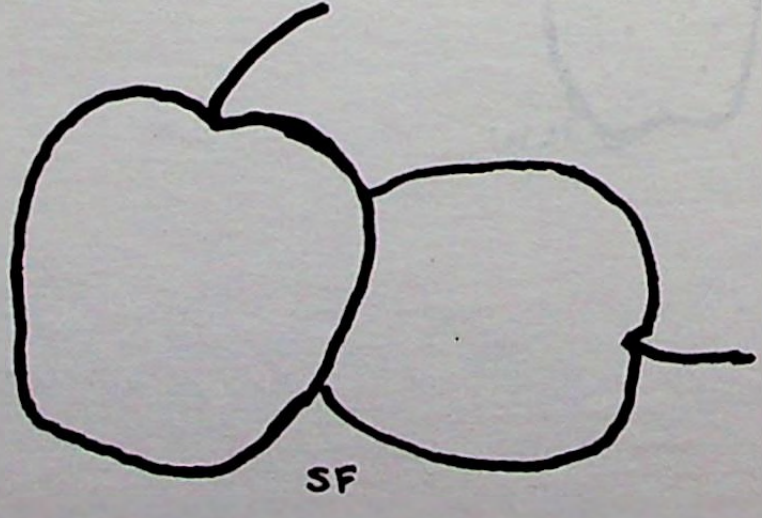
Maxine Fast

Strawberry Preserve

3 c. crushed fruit, 5 c. sugar
Mix thoughly.
1 pkg. Sure Jell, 1 c. water
Boil this mixture 1 min.

Add to fruit mixture, Mix
and let stand 24 hrs.
Pour in containers and
freeze. Also a good topping.

Elma K. Huxman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